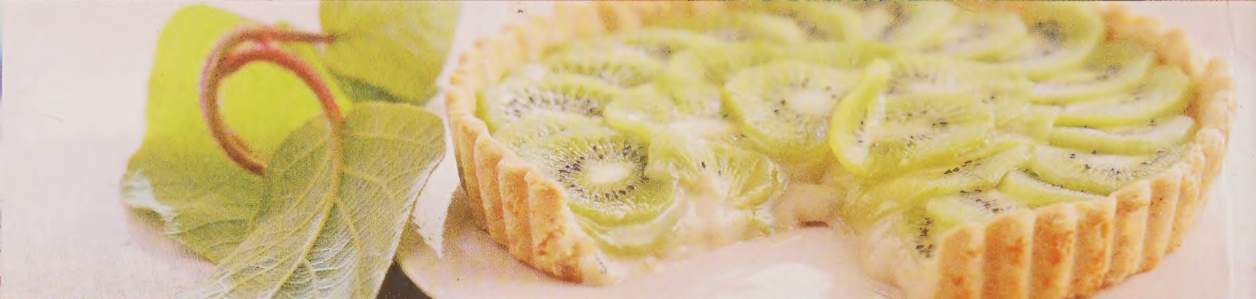


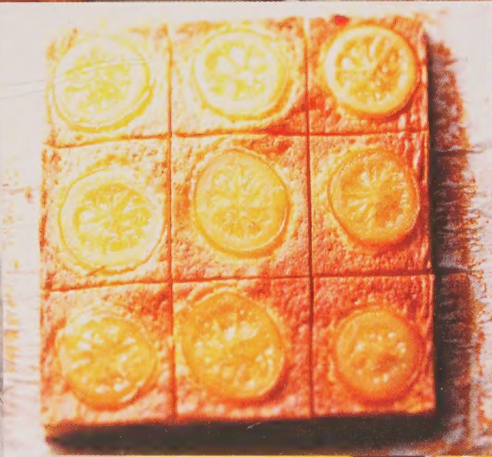
1000 Recipes

Baking



The only baking recipe book you will ever need!





1000 Recipes *Baking*

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CAKES AND BAKES



1

SERVES 6

Provençal Tart



PREPARATION TIME 10 MINUTES

COOKING TIME 25 MINUTES

INGREDIENTS

250 g / 9 oz all-butter puff pastry
 4 tbsp olive oil
 1 red onion, finely chopped
 2 cloves garlic, crushed
 1 small aubergine, cubed
 1 red pepper, cubed
 150 g / 5 oz mushrooms, sliced
 2 large eggs
 100 ml / 3.5 fl. oz / ½ cup double (heavy) cream
 100 g / 3 ½ oz goat's cheese, sliced
 6 anchovy fillets in oil, drained

- Preheat the oven to 220°C (200° fan), gas 7. Roll out the pastry on a floured surface and use it to line a 23 cm loose-bottomed tart case.
- Line the pastry case with cling film and fill with baking beans then bake for 10 minutes or until golden brown.
- Remove the baking beans and clingfilm and return to the oven for 5 minutes to cook the base.
- Meanwhile, heat the oil in a frying pan and fry the onion for 5 minutes. Add the garlic and vegetables and cook for 20 minutes, stirring occasionally.
- Lower the oven temperature to 180°C (160° fan), gas 4. Beat the eggs and cream together with a fork to combine, then stir in the vegetable mixture and season.
- Scrape it into the pastry case and arrange the goat's cheese and anchovies on top.
- Bake the tart for 25 minutes. Leave to cool, then serve.

Smokey Mediterranean Vegetable Tart

2

- Add a teaspoon of smoked paprika to the beaten egg and add a cubed green pepper for a more smoky and piquant Mediterranean flavour.

3

MAKES 12

Brioche Cream Buns



PREPARATION TIME 2 HOURS

30 MINUTES

COOKING TIME 10-12 MINUTES

INGREDIENTS

250 g / 9 oz / 1 ¼ cups butter, cubed
 400 g / 14 oz / 2 ¾ cups strong white bread flour
 2 ½ tsp easy blend dried yeast
 4 tbsp caster (superfine) sugar
 1 tsp fine sea salt
 4 large eggs, plus 3 extra yolks

TO FINISH:

1 egg, beaten
 4 tbsp sugar nibs
 300 ml / 10 ½ fl. oz / 1 ¼ whipped cream

- Rub the butter into the flour then stir in the yeast, sugar and salt. Beat the whole eggs and yolks together and stir into the dry ingredients.
- Knead the dough on a lightly oiled surface with 2 plastic scrapers for 10 minutes until smooth.
- Leave the dough to rest in a lightly oiled bowl, covered with oiled clingfilm, for 2 hours.
- Divide the dough into 12 balls and transfer them to a greased baking tray.
- Cover with oiled clingfilm and leave to prove for 2 hours or until doubled in size.
- Meanwhile, preheat the oven to 220°C (200° fan), gas 7.
- Once risen, brush the tops with beaten egg and sprinkle with sugar nibs then bake for 10 - 15 minutes.
- Transfer the rolls to a wire rack and leave to cool completely before splitting and filling with whipped cream.

Brioche Whisky Cream Buns

4

- Add a tablespoon of whisky and a tablespoon of icing (confectioners) sugar to the double cream for a sweet alcoholic twist to this tea time classic.

Almond Cakes



Hazelnut Cakes

- Substitute the ground almonds for ground hazelnuts (cob nuts) for a more nutty texture and flavour.

6

PREPARATION TIME 20 MINUTES

COOKING TIME 20-25 MINUTES

INGREDIENTS

55 g / 2 oz / ½ cup self-raising flour, sifted

1 tsp baking powder

55 g / 2 oz / ½ cup ground almonds

110 g / 4 oz / ½ cup caster (superfine) sugar

110 g / 4 oz / ½ cup butter, softened

2 large eggs

- Preheat the oven to 190°C (170° fan), gas 5 and oil a 6-hole silicone tartlet mould or 6 individual tartlet tins.
- Combine all of the ingredients in a bowl and whisk together for 2 minutes or until smooth.
- Divide between the tins and bake for 20 – 25 minutes.
- Test with a wooden toothpick, if it comes out clean, the cakes are done.
- Transfer the cakes to a wire rack to cool before serving.

Ground Pinenut Cakes

- For a fresh nutty taste substitute the almonds for pinenuts. Grind the pinenuts and mix with the flour to stop the nuts sticking together.

7

8

SERVES 8

Almond and Honey Cake



PREPARATION TIME 25 MINUTES

COOKING TIME 30-35 MINUTES

INGREDIENTS

55 g / 2 oz / 1/2 cup self-raising flour, sifted
 55 g / 2 oz / 1/2 cup ground almonds
 55 g / 2 oz / 1/2 cup caster (superfine) sugar
 110 g / 4 oz / 1/2 cup honey
 110 g / 4 oz / 1/2 cup butter, softened
 2 large eggs
 1 tsp almond essence

FOR THE TOPPING

4 tbsp runny honey
 60 g / 2 oz flaked (slivered) almonds

- Preheat the oven to 190°C (170° fan), gas 5 and grease and line a 23 cm round cake tin.
- Combine the flour, ground almonds, sugar, honey, butter, eggs and almond essence in a bowl and whisk together for 2 minutes or until smooth.
- Scrape the mixture into the prepared tin and bake for 30 – 35 minutes.
- Test with a wooden toothpick, if it comes out clean, the cake is done.
- Mix the honey and almonds together and spoon it on top of the cake.
- Return the cake to the oven for 5 minutes or until the honey melts into the cake and the almonds turn golden.
- Transfer the cake to a wire rack to cool.

Almond Honey and Orange Blossom Cake

9

- Add 1 tsp of orange blossom to the cake batter at the same as the almond essence. This will give the cake a subtle floral orange note.

10

SERVES 8-10

Almond Loaf Cake



PREPARATION TIME 5 MINUTES

COOKING TIME 45 MINUTES

INGREDIENTS

225 g / 8 oz / 1 cup butter, softened
 225 g / 8 oz / 1 cup caster (superfine) sugar
 4 large eggs, beaten
 125 g / 4 1/2 oz / 3/4 cup self-raising flour
 100 g / 3 1/2 oz / 1 cup ground almonds

- Preheat the oven to 180°C (160° fan), gas 4 and grease and line a large loaf tin with greaseproof paper.
- Cream the butter and sugar together until well whipped then gradually whisk in the eggs, beating well after each addition.
- Fold in the flour and ground almonds then scrape the mixture into the tin.
- Bake the cake for 45 minutes or until a skewer inserted in the centre comes out clean.
- Turn the loaf out onto a wire rack and leave to cool before slicing.

Almond and Lemon Loaf Cake

11

- After creaming the butter, sugar and eggs together add the zest and juice of one lemon to the batter mix. This will give the cake a fresh lemon taste.

MAKES 6

Strawberry Meringue Cakes

- Preheat the oven to 190°C (170° fan), gas 5 and oil a 6-hole silicone tartlet mould or 6 individual tartlet tins.
- Combine the flour, baking powder, sugar, butter and eggs in a bowl and whisk together for 2 minutes.
- Divide between the tins and bake for 20 – 25 minutes. Test with a wooden toothpick, if it comes out clean, the cakes are done.
- Turn the cakes out onto a large baking tray and spread the tops with strawberry jam.
- Whisk the egg whites until stiff, then gradually whisk in half the sugar until the mixture is shiny.
- Fold in the remaining sugar then spoon the meringue on top of the cakes, allowing it to ooze down the sides.
- Return the cakes to the oven and cook for 10 minutes.
- Leave the cakes to cool before topping them with sliced strawberries and nuts.

PREPARATION TIME 10 MINUTES

COOKING TIME 30-35 MINUTES

INGREDIENTS

110 g / 4 oz / $\frac{3}{4}$ cup self-raising flour, sifted
 1 tsp baking powder
 110 g / 4 oz / $\frac{1}{2}$ cup caster (superfine) sugar
 110 g / 4 oz / $\frac{1}{2}$ cup butter, softened
 2 large eggs
 6 tbsp strawberry jam
 400 g / 14 oz strawberries, sliced
 2 tbsp toasted flaked (slivered) almonds
 2 tbsp pistachio nuts, chopped

FOR THE MERINGUE

4 large egg whites
 110g / 4 oz / $\frac{1}{2}$ cup caster (superfine) sugar



Raspberry Meringue Cakes

13

- Substitute the strawberry jam for raspberry and use the same quantity of fresh raspberries whole instead of the sliced strawberries for a sharper tasting meringue cake.

SERVES 8

Summer Fruit Frangipane Tart

- Preheat the oven to 200°C (180° fan), gas 6.
- To make the pastry, rub the butter into the flour until the mixture resembles fine breadcrumbs.
- Stir in the sugar and add enough cold water to bring the pastry together into a pliable dough.
- Chill the dough for 30 minutes then roll out on a floured surface. Use the pastry to line a 24cm round loose-bottomed tart case.
- Prick the pastry with a fork, line with greaseproof paper and fill with baking beans or rice.
- Bake for 10 minutes then remove the paper and beans.
- Return to the oven for 8 minutes to crisp.
- Whisk together the almonds, butter, sugar, eggs and flour until smoothly whipped and spoon the mixture into the pastry case.
- Press a ring of strawberries around the edge of the frangipane, then stud the centre with raspberries and redcurrants.
- Bake the tart for 25 minutes or until the frangipane is cooked through. Leave to cool completely.
- Cut the remaining strawberries in half and pile them in the centre of the tart with the left over raspberries and redcurrants.

PREPARATION TIME ?? MINUTES

COOKING TIME ?? MINUTES

INGREDIENTS

150g / 5 $\frac{1}{2}$ oz / 1 $\frac{1}{2}$ cups ground almonds
 150g / 5 $\frac{1}{2}$ oz / $\frac{3}{4}$ cup butter, softened
 150g / 5 $\frac{1}{2}$ oz / $\frac{3}{4}$ cup caster (superfine) sugar
 2 large eggs
 2 tbsp plain (all purpose) flour
 4 tbsp apricot jam
 200 g / 7 oz / 1 $\frac{1}{2}$ cups strawberries
 200 g / 7 oz / 1 $\frac{1}{2}$ cups raspberries
 100 g / 3 $\frac{1}{2}$ oz / $\frac{3}{4}$ cup redcurrants

FOR THE PASTRY

200g / 7 oz / 1 $\frac{1}{2}$ cups plain (all purpose) flour
 100g / 3 $\frac{1}{2}$ oz / $\frac{1}{2}$ cup butter, cubed
 50g / 1 $\frac{3}{4}$ oz / $\frac{1}{4}$ cups caster (superfine) sugar



Grape Clafoutis



Cherry Clafoutis

- Substitute the grapes for whole pitted cherries for a more classic version of the clafoutis.

16

PREPARATION TIME 10 MINUTES

COOKING TIME 35-40 MINUTES

INGREDIENTS

75 g / 2 ½ oz / ½ cup caster (superfine) sugar
 75 g / 2 ½ oz / ½ cup butter
 300 ml / 10 ½ fl. oz / 1 ¼ cups whole milk
 2 large eggs
 50 g / 1 ¾ oz / ½ cup plain (all purpose) flour
 2 tbsp ground almonds
 1 lemon, zest finely grated
 300 g / 10 ½ oz / 2 cups mixed seedless grapes

- Preheat the oven to 190°C (170° fan), gas 5.
- Melt the butter in a saucepan and cook over a low heat until it starts to smell nutty.
- Brush a little of the butter around the inside of a 20 cm round pie dish then add a spoonful of caster (superfine) sugar and shake to coat.
- Whisk together the milk and eggs with the rest of the butter.
- Sift the flour into a mixing bowl with a pinch of salt and stir in the ground almonds, lemon zest and the rest of the sugar.
- Make a well in the middle of the dry ingredients and gradually whisk in the liquid, incorporating all the flour from round the outside until you have a lump-free batter.
- Arrange the grapes in the prepared pie dish, pour over the batter and transfer to the oven immediately.
- Bake the clafoutis for 35 – 45 minutes or until a skewer inserted in the centre comes out clean.
- Serve warm or at room temperature.

Shiny Fruit Clafoutis

- For a shiny more sumptuous finish warm 4 tablespoons of apricot jam in a pan, add a little water if necessary to thin. Strain through a sieve and using a pastry brush glaze the tart for a professional patisserie style finish.

17

Prune Clafoutis

- Substitute the grapes for pitted prunes.

18

19

SERVES 8

Apple and Cinnamon Loaf Cake

- Preheat the oven to 170°C (150° fan), gas 3 and line a large loaf tin with non-stick baking paper.
- Sieve the flour, cinnamon and baking powder into a mixing bowl and add the sugar, butter and eggs.
- Beat the mixture with an electric whisk for 4 minutes or until smooth and well whipped.
- Fold in the chopped apples and scrape the mixture into the loaf tin.
- Bake for 55 minutes or until a skewer inserted comes out clean.
- Transfer the cake to a wire rack and leave to cool completely.

PREPARATION TIME 10 MINUTES

COOKING TIME 55 MINUTES

INGREDIENTS

300 g / 10 ½ oz / 2 cups self-raising flour
 2 tsp ground cinnamon
 2 tsp baking powder
 250 g / 9 oz / 1 ½ cups light brown sugar
 250 g / 9 oz / 1 ¼ cups butter, softened
 5 large eggs
 2 eating apples, cored and chopped



Pear and Cinnamon Loaf

20

- Use 2 pears instead of apples for a different texture and flavour. Conference pears or similar work well in this recipe.

21

SERVES 8

Apple and Poppy Seed Cake

- Preheat the oven to 170°C (150° fan), gas 3 and butter a round baking dish.
- Sieve the flour and baking powder into a mixing bowl and add the brown sugar, butter, eggs and half the poppy seeds.
- Beat the mixture with an electric whisk for 4 minutes or until smooth and well whipped.
- Sprinkle the rest of the poppy seeds and the caster (superfine) sugar over the base of the baking dish and arrange the apple slices on top.
- Spoon the cake mixture on top of the apple and bake for 45 minutes or until a skewer inserted comes out clean.
- Leave the cake to cool for 20 minutes before turning out onto a serving plate.

PREPARATION TIME 15 MINUTES

COOKING TIME 45 MINUTES

INGREDIENTS

300 g / 10 ½ oz / 2 cups self-raising flour
 2 tsp baking powder
 250 g / 9 oz / 1 ½ cups dark brown sugar
 250 g / 9 oz / 1 ¼ cups butter, softened
 5 large eggs
 2 tbsp poppy seeds
 1 tbsp caster (superfine) sugar
 3 eating apples, cored and sliced



Pear and Almond Upside-Down Cake

22

- Substitute the apples for sliced pears and sprinkle with 4 tbsp of flaked (slivered) almonds for a nutty fruity

23

SERVES 8

Apple and Cider Loaf Cake



PREPARATION TIME 10 MINUTES

COOKING TIME 55 MINUTES

INGREDIENTS

300 g / 10 ½ oz / 2 cups self-raising flour
 2 tsp baking powder
 250 g / 9 oz / 1 ½ cups light brown sugar
 250 g / 9 oz / 1 ¼ cups butter, softened
 4 large eggs
 100 ml / 3 ½ fl. oz / ½ cup dry cider
 2 eating apples, coarsely grated

- Preheat the oven to 170°C (150° fan), gas 3 and line a large loaf tin with non-stick baking paper.
- Sieve the flour and baking powder into a mixing bowl and add the rest of the ingredients.
- Beat the mixture with an electric whisk for 4 minutes or until smooth and well whipped.
- Scrape the mixture into the loaf tin and bake for 55 minutes or until a skewer inserted comes out clean.
- Transfer the cake to a wire rack and leave to cool completely.

Pear and Perry Loaf Cake

24

- Use pears (varieties such as Conference lend themselves well to this recipe) and Perry instead of cider for a different take on this classic loaf cake.

25

SERVES 8

Banana and Walnut Loaf Cake



PREPARATION TIME 10 MINUTES

COOKING TIME 55 MINUTES

INGREDIENTS

3 very ripe bananas
 110 g / 4 oz / ½ cup soft light brown sugar
 2 large eggs
 120 ml / 4 fl. oz / ½ cup sunflower oil
 225 g / 8 oz / 1 ½ cup plain (all-purpose) flour
 1 tsp bicarbonate of soda
 75 g / 2 ½ oz / ½ cup walnuts, chopped

- Preheat the oven to 170°C (150° fan), gas 3 and line a long thin loaf tin with non-stick baking paper.
- Mash the bananas roughly with a fork then whisk in the sugar, eggs and oil.
- Sieve the flour and bicarbonate of soda into the bowl and add the chopped walnuts. Stir just enough to evenly mix all the ingredients together.
- Scrape the mixture into the loaf tin and bake for 55 minutes or until a skewer inserted comes out clean.
- Transfer the cake to a wire rack and leave to cool completely.

Banana and Hazelnut Loaf

26

- Use the same quantity of chopped hazelnuts (cob nuts) instead of the walnuts to help bring out the fruity notes of the banana in this delicious loaf cake.

SERVES 6-8

Apple and Vanilla Pie



Apple and Nutmeg Pie

28

- For a more autumnal taste to this delicious pie use teaspoon of freshly grated nutmeg instead of the vanilla pod.

Apple, Pear and Vanilla Pie

29

- Use half pear and half apple for a more fruity and delicious variation of this classic pie.

PREPARATION TIME 45 MINUTES

COOKING TIME 35-45 MINUTES

INGREDIENTS

125 g / 4 ½ oz / ½ cup caster (superfine) sugar
 2 tbsp plain (all purpose) flour
 1 vanilla pod, seeds only
 900 g / 2 lb bramley apples, peeled and chopped
 1 egg, beaten

FOR THE PASTRY

300 g / 11 oz / 2 cups plain (all purpose) flour
 150 g / 5 ½ oz / ¾ cup butter, chilled

- Sieve the flour into a mixing bowl. Dip the chilled butter in the flour then grate it into the bowl and mix evenly.
- Add enough cold water to bring it together into a pliable dough then chill for 30 minutes.
- Preheat the oven to 190°C (170 fan), gas 5 and butter a 23 cm round pie tin.
- Mix the sugar, flour and vanilla seeds together then add the apples and mix together.
- Roll out half the pastry on a floured surface and use it to line the pie tin.
- Pack the apples into the pastry case and brush around the top of the pastry with beaten egg.
- Roll out the other half of the pastry and lay it over the apples. Press down round the outside to seal.
- Crimp the edges and trim away any excess pastry.
- Make a couple of holes in the top with a knife and brush with beaten egg then bake for 35 – 45 minutes – the pastry should be crisp and golden brown on top and starting to shrink away from the edge of the tin.

30

SERVES 8

Gluten and Dairy Free Banana Loaf Cake



PREPARATION TIME 10 MINUTES

COOKING TIME 55 MINUTES

INGREDIENTS

3 very ripe bananas
 110 g / 4 oz / ½ cup caster (superfine) sugar
 2 large eggs
 120 ml / 4 fl. oz / ½ cup sunflower oil
 175 g / 6 oz / 1 ¼ cups rice flour
 50 g / 1 ¾ oz / ½ cup ground almonds
 2 tsp baking powder

- Preheat the oven to 170°C (150° fan), gas 3 and line a medium loaf tin with non-stick baking paper.
- Mash the bananas well with a fork then whisk in the sugar, eggs and oil.
- Sieve the rice flour and baking powder into the bowl and add the ground almonds. Stir just enough to evenly mix all the ingredients together.
- Scrape the mixture into the loaf tin and bake for 55 minutes or until a skewer inserted comes out clean.
- Transfer the cake to a wire rack and leave to cool completely.

Nutty Gluten and Dairy Free Banana Loaf Cake

31

- Try ground hazelnuts (cob nuts) for a more classic nutty taste and texture to this delicious and tasty loaf.

32

SERVES 8

Banana and Chocolate Chip Loaf Cake



PREPARATION TIME 10 MINUTES

COOKING TIME 55 MINUTES

INGREDIENTS

3 very ripe bananas
 110 g / 4 oz / ½ cup dark brown sugar
 2 large eggs
 120 ml / 4 fl. oz / ½ cup sunflower oil
 225 g / 8 oz / 1 ½ cup plain (all purpose) flour
 1 tsp bicarbonate of soda
 75 g / 2 ½ oz / ½ cup chocolate chips

- Preheat the oven to 170°C (150° fan), gas 3 and line a loaf tin with non-stick baking paper.
- Mash the bananas roughly with a fork then whisk in the sugar, eggs and oil.
- Sieve the flour and bicarbonate of soda into the bowl and add the chocolate chips. Stir just enough to evenly mix all the ingredients together.
- Scrape the mixture into the loaf tin and bake for 55 minutes or until a skewer inserted comes out clean.
- Transfer the cake to a wire rack and leave to cool completely.

Banana, Rum and Fudge Chip Loaf Cake

33

- Use fudge chips instead of chocolate chips for a more toffee like taste, add 1-2 tablespoons of rum to taste for a more grown up loaf cake.

MAKES 36

Mini Berry Cupcakes

- Preheat the oven to 190°C (170° fan) / 375F / gas 5 and line a 36 hole cupcake tin with paper cases.
- Combine the flour, sugar, butter, eggs and vanilla extract in a bowl and whisk together for 2 minutes or until smooth.
- Divide the mixture between the paper cases and press a berry into the top of each one.
- Transfer the tin to the oven and bake for 10 – 15 minutes.
- Test with a wooden toothpick, if it comes out clean, the cakes are done.
- Transfer the cakes to a wire rack and leave to cool completely.

PREPARATION TIME 35 MINUTES

COOKING TIME 10-15 MINUTES

INGREDIENTS

110 g / 4 oz / 1 cup self-raising flour, sifted
 110 g / 4 oz / ½ cup caster (superfine) sugar
 110 g / 4 oz / ½ cup butter, softened
 2 large eggs
 1 tsp vanilla extract
 18 raspberries
 18 blackberries



Blueberry and Peach Cupcakes

35

- Take 36 blueberries and use as you would the raspberries using 2 per muffin. Chop 2 peaches into cubes and use one cube per muffin for a sweet, fruity muffin.

SERVES 8

Cake Breton

- Preheat the oven to 180°C (160° fan), gas 4 and butter a 23 cm round spring-form cake tin.
- Put the prunes and brandy in a food processor and pulse until pureed. Rub the butter into the flour with a pinch of salt then stir in the sugar.
- Beat 5 of the egg yolks and stir them into the dry ingredients. Bring the mixture together into a soft dough and divide it in two.
- Press one half into the bottom of the cake tin to form an even layer. Spread the prune mixture on top, leaving a clear border round the outside.
- Roll out the other half of the dough between 2 sheets of greaseproof paper then peel away the paper and lay it on top of the prunes.
- Press it into the edges to form an even layer.
- Brush the top of the gâteau with the final egg yolk then score a tartan pattern on top with a fork.
- Bake the gâteau for 40 – 45 minutes or until golden brown and cooked through.
- Cool completely before unmolding and cutting into slices.

PREPARATION TIME 15 MINUTES

COOKING TIME 40-45 MINUTES

INGREDIENTS

250 g / 9 oz / 1 ¼ cups soft, stoneless prunes
 4 tbsp brandy
 250 g / 9 oz / 1 ¼ cups butter, cubed
 250 g / 9 oz / 1 ¾ cups plain (all purpose) flour
 250 g / 9 oz / 1 ¼ cups caster (superfine) sugar
 6 large egg yolks



MAKES 1 LOAF

Carrot, Cheese and Walnut Loaf



Parsnip, Parmesan and Pinenut Bread

- Use parsnip instead of carrot, Parmesan instead of cheddar and coarsely chopped pinenuts instead of the walnuts.

Potato, Cheese and Walnut Bread

- Take the same weight in par cooked potato as you would the carrot.

Carrot, Blue Cheese and Walnut Bread

- A good quality blue cheese broken into small chunks combined with the walnut makes a delicious festive style savoury loaf cake.

38

PREPARATION TIME 2 HOURS
30 MINUTES

COOKING TIME 35-45 MINUTES

INGREDIENTS

100 g / 14 oz / 2 ¾ cups strong white bread flour, plus extra for dusting
½ tsp easy blend dried yeast
1 tbsp caster (superfine) sugar
1 tsp fine sea salt
100 g / 3 ½ oz / ¾ cup carrot, grated
100 g / 3 ½ oz / 1 cup Cheddar cheese, grated
100 g / 3 ½ oz / ¾ cup walnuts, roughly chopped

- In a large bowl, mix together the flour, yeast, sugar and salt. Stir the grated carrot, cheese and walnuts into 280 ml of warm water.
- Stir it into the dry ingredients then knead the mixture on a lightly oiled surface with your hands for 10 minutes or until the dough is smooth and elastic.
- Leave the dough to rest in a lightly oiled bowl, covered with oiled clingfilm, for 1 – 2 hours.
- Punch the dough with your fist to knock out the air then knead it for 2 more minutes.
- Roll the dough with your hands into a fat sausage, then turn it 90° and roll it tightly the other way. Tuck the ends under and transfer the dough to the tin, keeping the seam underneath.
- Cover the tin loosely with oiled clingfilm and leave to prove somewhere warm for 45 minutes.
- Preheat the oven to 220°C (200° fan), gas 7.
- Transfer the tin to the top shelf of the oven then quickly throw a small cupful of water onto the floor of the oven and close the door.
- Bake for 35 – 40 minutes or until the loaf sounds hollow when you tap it underneath. Transfer the bread to a wire rack and leave to cool completely before slicing.

39

40

41

SERVES 8

Pineapple Upside-Down Cake

- Preheat the oven to 170°C (150° fan), gas 3 and butter a 23 cm round cake tin.
- Sieve the flour and baking powder into a mixing bowl and add sugar, butter and eggs.
- Beat the mixture with an electric whisk for 4 minutes or until smooth and well whipped.
- Spread the jam over the base of the cake tin and arrange the pineapple rings on top.
- Spoon in the cake mixture and bake for 35 minutes or until a skewer inserted comes out clean.
- Leave the cake to cool for 20 minutes before turning out onto a serving plate.

PREPARATION TIME 15 MINUTES

COOKING TIME 35 MINUTES

INGREDIENTS

300 g / 10 ½ oz / 2 cups self-raising flour
 2 tsp baking powder
 250 g / 9 oz / 1 ¼ cups caster (superfine) sugar
 250 g / 9 oz / 1 ¼ cups butter, softened
 5 large eggs
 4 tbsp raspberry jam
 4 canned pineapple rings, drained



Banana Upside-Down Cake

42

- Use 3 ripe bananas sliced into half centimetre thickness instead of the pineapple for a delicious twist to this classic upside-down cake.

43

MAKES 9

Chocolate Brownies

- Preheat the oven to 170°C (150° fan), gas 3 and oil and line a 20 cm x 20 cm / 8" x 8" square cake tin.
- Melt the chocolate, cocoa and butter together in a saucepan, then leave to cool a little.
- Whisk the sugar and eggs together with an electric whisk for 3 minutes or until very light and creamy.
- Pour in the chocolate mixture and sieve over the flour, then fold everything together until evenly mixed.
- Scrape into the tin and bake for 35 – 40 minutes or until the outside is set, but the centre is still quite soft, as it will continue to cook as it cools.
- Leave the brownie to cool completely before cutting into 9 squares.

PREPARATION TIME 25 MINUTES

COOKING TIME 15-20 MINUTES

INGREDIENTS

110 g / 4 oz milk chocolate, chopped
 85 g / 3 oz / ¾ cup unsweetened cocoa powder, sifted
 225 g / 8 oz / 1 cup butter
 450 g / 15 oz / 2 ½ cups light brown sugar
 4 large eggs
 110 g / 4 oz / ¾ cup self-raising flour



Double Chocolate Brownies

44

- Instead of using one type of chocolate chip use half milk or dark and half white for an extra sweet take on this delicious tray bake.

45

SERVES 8-10

Cherry and Honey Cake



PREPARATION TIME 10 MINUTES

COOKING TIME 35-40 MINUTES

INGREDIENTS

300 g / 10 ½ oz / 2 cups self-raising flour
 2 tsp baking powder
 125 g / 4 ½ oz / ½ cup caster (superfine) sugar
 125 g / 4 ½ oz / ½ cup runny honey
 250 g / 9 oz / 1 ¼ cup butter, softened
 5 large eggs
 150 g / 5 oz / 1 cup cherries, halved and stoned

- Preheat the oven to 170°C (150° fan), gas 3 and line a 23 cm round spring form cake tin with greaseproof paper.
- Sieve the flour and baking powder into a mixing bowl and add the sugar, honey, butter and eggs.
- Beat the mixture with an electric whisk for 4 minutes or until smooth and well whipped.
- Arrange the cherries in the prepared cake tin then spoon the cake mixture on top.
- Bake for 35 – 40 minutes or until a skewer inserted in the centre comes out clean.
- Transfer the cake to a wire rack and leave to cool completely.

Apricot and Honey Cake

46

- Use the same weight in apricots as you would cherries, stone halve and quarter each apricot.

47

SERVES 8

Black Cherry Brulee Tart



PREPARATION TIME 20 MINUTES

COOKING TIME 15-20 MINUTES

INGREDIENTS

200 g / 7 oz / 1 ½ cups black cherries, pitted
 28 g / 1 oz / 2 tbsp caster (superfine) sugar

FOR THE PASTRY

200g / 7 oz / 1 ½ cups plain (all purpose) flour
 100g / 3 ½ oz / ½ cup butter, cubed

FOR THE CUSTARD

4 large egg yolks
 75 g / 2 ½ oz / ½ cup caster (superfine) sugar
 1 tsp vanilla extract
 2 tsp cornflour
 450 ml / 16 fl. oz / 1 ¾ cups whole milk

- Preheat the oven to 200°C (180° fan), gas 6.
- To make the pastry, rub the butter into the flour and add just enough cold water to bind.
- Chill for 30 minutes then roll out on a floured surface. Use the pastry to line a 24 cm round cake tin.
- Prick the pastry with a fork, line with clingfilm and fill with baking beans or rice and bake for 10 minutes. Cook for another 8 minutes to crisp.
- Arrange the black cherries in the pastry case. To make the custard, whisk together the egg yolks, sugar, vanilla extract and cornflour. Heat the milk almost to a simmer then gradually whisk it into the egg mixture.
- Cook the mixture until it thickens, stirring constantly. Pour on top of the cherries.
- Leave to cool completely then refrigerate for at least an hour. Sprinkle the top with caster (superfine) sugar and caramelise it under a very hot grill.

Prune Brulee Tart

48

- Use the same weigh in prunes as you would cherries for a more grown up tart.

Cherry Clafoutis



Cherry and Chocolate Clafoutis

50

- Follow the recipe above but substitute 20g/ $\frac{1}{2}$ oz of the flour for cocoa powder for a rich chocolate taste.

Raspberry Clafoutis

51

- Instead of cherries why not use the same weight in raspberries for a delicious take on this classic dessert.

PREPARATION TIME 10 MINUTES

COOKING TIME 35-45 MINUTES

INGREDIENTS

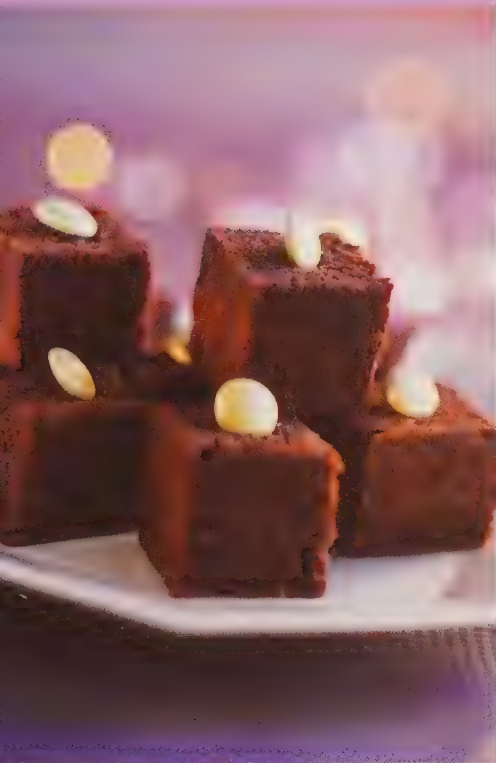
300 g / 10 $\frac{1}{2}$ oz / 2 cups cherries, stoned
 2 tbsp kirsch
 75 g / 2 $\frac{1}{2}$ oz / $\frac{1}{2}$ cup butter
 75 g / 2 $\frac{1}{2}$ oz / $\frac{1}{2}$ cup caster (superfine) sugar
 300 ml / 10 $\frac{1}{2}$ fl. oz / 1 $\frac{1}{4}$ cups whole milk
 2 large eggs
 50 g / 1 $\frac{3}{4}$ oz / $\frac{1}{2}$ cup plain (all purpose) flour
 2 tbsp ground almonds

- Preheat the oven to 190°C (170° fan), gas 5.
- Put the cherries in a bowl with the kirsch and leave to marinate for 30 minutes.
- Melt the butter in a saucepan and cook over a low heat until it starts to smell nutty.
- Brush a little of the butter around the inside of a 20 cm quiche dish then add a spoonful of caster (superfine) sugar and shake to coat.
- Whisk together the milk and eggs with the rest of the butter.
- Sift the flour into a mixing bowl with a pinch of salt and stir in the ground almonds and the rest of the sugar.
- Make a well in the middle of the dry ingredients and gradually whisk in the liquid, incorporating all the flour from round the outside until you have a lump-free batter.
- Arrange the cherries in the prepared baking dish, pour over the batter and transfer to the oven immediately.
- Bake the clafoutis for 35 – 45 minutes or until a skewer inserted in the centre comes out clean.
- Leave to cool and serve warm or at room temperature.

52

MAKES 12

Chocolate Sponge Squares



PREPARATION TIME 10 MINUTES

COOKING TIME 45-50 MINUTES

INGREDIENTS

150 g / 6 oz / 1 cup self-raising flour
 28 g / 1 oz / ¼ cup unsweetened
 cocoa powder
 2 tsp baking powder
 175 g / 6 oz / ¾ cup caster (superfine)
 sugar
 175 g / 6 oz / ¾ cup butter
 3 eggs

TO DECORATE

12 silver dragees
 sugar-coated cake decorations

- Preheat the oven to 180°C (160 fan), gas 4 and grease and line a 30 cm x 23 cm cake tin.
- Put all of the cake ingredients in a large mixing bowl and whisk them together with an electric whisk for 4 minutes or until pale and well whipped.
- Scrape the mixture into the tin and level the top with a spatula.
- Bake for 30 - 35 minutes. The cake is ready when a toothpick inserted in the centre comes out clean.
- Transfer the cake to a wire rack to cool completely before cutting into 12 squares and topping each one with a silver dragee.

Chocolate and Coffee Squares

53

- Add 2 tablespoons of espresso or very strong coffee to the batter mix for a more grown up take on this delicious cake.

54

MAKES 1 LOAF

Chestnut Bread with Pine Nuts and Raisins



PREPARATION TIME 2 HOURS

30 MINUTES

COOKING TIME 35-40 MINUTES

INGREDIENTS

200 g / 7 oz / 1 ½ cups chestnut flour
 200 g / 7 oz / 1 ½ cups strong white
 bread flour, plus extra for dusting
 ½ tsp easy blend dried yeast
 1 tbsp caster (superfine) sugar
 1 tsp fine sea salt
 2 tbsp olive oil
 100 g / 3 ½ oz / ¾ cup pine nuts
 100 g / 3 ½ oz / ½ cup raisins
 2 tbsp runny honey

- In a large bowl, mix together the flours, yeast, sugar and salt. Stir the oil, pine nuts and raisins into 280 ml of warm water and stir it into the dry ingredients.
- Knead the mixture on a lightly oiled surface with your hands for 10 minutes or until the dough is smooth and elastic.
- Leave the dough to rest in a lightly oiled bowl, covered with oiled clingfilm, for 1 - 2 hours or until doubled in size.
- Transfer the dough to an oiled roasting tin and push it out with your fingers to fill the bottom.
- Cover again with oiled clingfilm and leave to prove for 1 hour or until doubled in size.
- Meanwhile, preheat the oven to 220°C (200° fan), gas 7.
- Bake for 35 - 40 minutes or until the loaf sounds hollow when you tap it underneath. Transfer the bread to a wire rack and brush with honey; then leave to cool.

Chestnut Bread with Cranberry and Almond

55

- Use chopped dried cranberries instead of raisins and chopped almonds instead of the pine nuts.

56

SERVES 8

Rhubarb and Chestnut Loaf Cake

- Preheat the oven to 170°C (150° fan), gas 3 and line a large loaf tin with non-stick baking paper.
- Sieve the flours and baking powder into a mixing bowl and add the sugar, butter and eggs.
- Beat the mixture with an electric whisk for 4 minutes or until smooth and well whipped then fold in the rhubarb.
- Scrape the mixture into the loaf tin and bake for 55 minutes or until a skewer inserted in the centre comes out clean.
- Transfer the cake to a wire rack and leave to cool completely.

PREPARATION TIME 10 MINUTES

COOKING TIME 55 MINUTES

INGREDIENTS

200 g / 7 oz / 1 ½ cups self-raising flour
 100 g / 3 ½ oz / ¾ cup chestnut flour
 2 tsp baking powder
 250 g / 9 oz / 1 ½ cups light brown sugar
 250 g / 9 oz / 1 ¼ cups butter, softened
 5 large eggs
 2 sticks rhubarb, chopped



Rhubarb, Chestnut and Chocolate Loaf Cake

57

- Add 2 tbsp of chocolate chips to the mix, at the same time as you add the rhubarb.

58

SERVES 8

Chocolate and Cherry Summer Pudding

- Put the cherries in a bowl with the sugar and kirsch and leave to macerate for 2 hours. Line a pudding basin with clingfilm.
- Put the cherries in a sieve and collect the juice.
- Dip the bread in the cherry juice and use it to line the pudding basin, saving one slice for the lid.
- Bring the cream to a simmer then pour it over the chocolate and stir gently to emulsify.
- Fold the cherries into the chocolate ganache and spoon it into the pudding basin.
- Top with the last slice of soaked bread then cover the basin with clingfilm.
- Put a small board on top of the pudding basin and weigh it down with a can, then leave it to chill in the fridge for at least 4 hours.
- Invert the pudding onto a plate and peel away the clingfilm.

PREPARATION TIME 15 MINUTES

INGREDIENTS

300 g / 10 ½ oz / 2 cups cherries, stoned and halved
 4 tbsp caster (superfine) sugar
 1 tbsp kirsch
 6 slices white bread, crusts removed
 250 ml / 9 fl. oz / 1 cup double cream
 250 g / 9 oz dark chocolate (minimum 60 % cocoa solids), chopped



White Chocolate and Raspberry Summer Pudding

59

- Use white chocolate instead of dark and measure soak the equivalent cherry weight in raspberries and soak in Framboise instead of kirsch.

Chocolate and Pine Nut Brownies



Chocolate and Hazelnut Brownies

61

- Hazelnuts make a great alternative to pine nuts and give this decadent brownie an extra nutty quality. Roughly chop the hazelnuts (cob nuts) and method above.

Chocolate and Fudge Brownies

62

- If you fancy a change from chocolate and nuts then use chocolate and mini fudge pieces. These little sweet nuggets give a delicious extra chewy texture to the brownie.

PREPARATION TIME 25 MINUTES

COOKING TIME 35-40 MINUTES

INGREDIENTS

110g / 4 oz milk chocolate, chopped
 85 g / 3 oz / $\frac{3}{4}$ cup unsweetened
 cocoa powder, sifted
 225 g / 8 oz / 1 cup butter
 450 g / 15 oz / 2 $\frac{1}{2}$ cups light brown
 sugar
 4 large eggs
 110 g / 4 oz / $\frac{3}{4}$ cup self-raising flour
 85 g / 3 oz / $\frac{3}{4}$ cup pine nuts

- Preheat the oven to 170°C (150° fan), gas 3 and oil and line a 20 cm x 20 cm / 8" x 8" square cake tin.
- Melt the chocolate, cocoa and butter together in a saucepan, then leave to cool a little.
- Whisk the sugar and eggs together with an electric whisk for 3 minutes or until very light and creamy.
- Pour in the chocolate mixture and sieve over the flour, then fold everything together with the pine nuts until evenly mixed.
- Scrape into the tin and bake for 35 – 40 minutes or until the outside is set, but the centre is still quite soft, as it will continue to cook as it cools.
- Leave the brownie to cool completely before cutting into 9 squares.

63

MAKES 12

Mini Chocolate Orange Loaf Cakes

- Preheat the oven to 180°C (160° fan) / 350F / gas 4 and line 12 mini loaf cake tins with cases.
- Beat the egg in a jug with the oil and the orange juice and zest until well mixed.
- Mix the flour, cocoa, baking powder, sugar, hazelnuts (cob nuts) and chocolate in a bowl, then pour in the egg mixture and stir just enough to combine.
- Divide the mixture between the paper cases, then bake in the oven for 20 – 25 minutes.
- Test with a wooden toothpick, if it comes out clean, the cakes are done.
- Transfer the cakes to a wire rack and leave to cool completely.

PREPARATION TIME 25 MINUTES

COOKING TIME 20-25 MINUTES

INGREDIENTS

1 large egg
 120 ml / 4 fl. oz / ½ cup sunflower oil
 120 ml / 4 fl. oz / ½ cup orange juice
 1 tbsp orange zest, finely grated
 375 g / 12 ½ oz / 2 ½ cups self-raising flour, sifted
 55g / 2 oz / ½ cup unsweetened cocoa powder, sifted
 1 tsp baking powder
 200 g / 7 oz / ¾ cup caster (superfine) sugar
 75 g / 2 ½ oz / ¾ cup hazelnuts (cob nuts) (cob nuts), chopped
 110 g / 4 oz dark chocolate (minimum 60% cocoa solids), chopped



Chocolate, Coffee and Hazelnut Mini Loaf Cakes

64

- For a richer tasting mini loaf cake use 120ml/ 4fl.oz strong coffee instead of the orange juice.

65

SERVES 8

Light Fruit Cake

- Preheat the oven to 180°C (160° fan), 355F, gas 4 and line a loaf tin with non-stick baking paper.
- Sieve the flour into a mixing bowl and rub in the butter until it resembles fine breadcrumbs then stir in the sugar, dried fruit, cherries and lemon zest.
- Lightly beat the egg with the milk and stir it into the dry ingredients until just combined.
- Scrape the mixture into the loaf tin and bake for 55 minutes or until a skewer inserted comes out clean.
- Transfer the cake to a wire rack and leave to cool completely.

PREPARATION TIME 15 MINUTES

COOKING TIME 55 MINUTES

INGREDIENTS

225 g / 8 oz / 1 ½ cups self raising flour
 100 g / 3 ½ oz / ½ cup butter, cubed
 100 g / 3 ½ oz / ½ cup caster (superfine) sugar
 100 g / 3 ½ oz / ¾ cup mixed dried fruit
 8 glace cherries, quartered
 1 tsp grated lemon zest
 1 large egg
 75 ml / 2 ½ fl. oz / 1 ½ cups whole milk

Rich Fruit Cake

66

- By using dark muscovado sugar and a tablespoon of brandy added to the base cake mixture this cake will take on a richer, fruitier flavour.



67

SERVES 8

Chocolate and Pear Tarte Tatin



PREPARATION TIME 10 MINUTES

COOKING TIME 20-25 MINUTES

INGREDIENTS

2 tbsp butter
 2 tbsp dark brown sugar
 6 pears, peeled, cored and halved
 250 g / 9 oz all-butter puff pastry
 100 g / 3 ½ oz dark chocolate
 (minimum 60 % cocoa solids),
 chopped

- Preheat the oven to 220°C (200° fan), gas 7.
- Heat the butter and sugar in an ovenproof frying pan and add the pears. Cook over a very low heat for 5 minutes, turning occasionally, until they start to soften.
- Arrange the pears, cut side up and leave to cool a little.
- Roll out the pastry on a floured surface and cut out a circle the same size as the frying pan.
- Lay the pastry over the pears and tuck in the edges, then transfer the pan to the oven and bake for 25 minutes or until the pastry is golden brown and cooked through.
- Meanwhile, melt the chocolate in a microwave or bain marie.
- Using oven gloves, put a large plate on top of the frying pan and turn them both over in one smooth movement to unmold the tart.
- Drizzle the melted chocolate between the pears and serve immediately.

68

MAKES 12

Chocolate Sponge with Apricots



PREPARATION TIME 10 MINUTES

COOKING TIME 30-35 MINUTES

INGREDIENTS

150 g / 6 oz / 1 cup self-raising flour
 28 g / 1 oz / ¼ cup unsweetened
 cocoa powder
 2 tsp baking powder
 175 g / 6 oz / ¾ cup caster (superfine)
 sugar
 175 g / 6 oz / ¾ cup butter
 3 eggs

TO DECORATE

300 ml / 10 ½ fl. oz / 1 ¼ cups double
 cream
 1 can apricot slices, drained

- Preheat the oven to 180°C (160 fan), gas 4 and grease and line 2 x 20 cm round cake tins.
- Put all of the cake ingredients in a large mixing bowl and whisk them together with an electric whisk for 4 minutes or until pale and well whipped.
- Divide the mixture between the tins and level the top with a spatula.
- Bake for 30 - 35 minutes. The cakes are ready when a toothpick inserted in the centre comes out clean.
- Transfer the cakes to a wire rack to cool completely.
- Whip the double cream until thick and spoon half of it onto the first cake. Top with two thirds of the apricot slices then position the second cake on top.
- Spread the rest of the cream over the top of the cake and decorate with the remaining apricot slices.

SERVES 10-12

Chocolate and Strawberry Gateau

- Preheat the oven to 180°C (160° fan), 355F, gas 4 and grease and line 2 x 20 cm round cake tins.
- Whisk all of the cake ingredients. Divide the mix between the tins and bake for 30 - 35 minutes.
- The cakes are ready when a toothpick inserted in the centre comes out clean.
- Transfer the cakes to a wire rack to cool completely.
- Measure ¼ of the cream into a saucepan and bring to a simmer. Pour it over the chopped chocolate and stir until smooth.
- Whip the rest of the cream until thick. Fold ¾ strawberry slices into the cream and use the strawberry cream to sandwich the 2 cakes together.
- Pour the slightly cooled chocolate glaze over the cakes and spread it round the sides with a palette knife.
- Put the cake in the fridge for 1 hour to set before decorating with the reserved strawberries.

PREPARATION TIME 10 MINUTES

COOKING TIME 45-50 MINUTES

INGREDIENTS

150 g / 6 oz / 1 cup self-raising flour
 28 g / 1 oz / ¼ cup cocoa powder
 2 tsp baking powder
 175 g / 6 oz / ¾ cup caster sugar
 175 g / 6 oz / ¾ cup butter
 3 eggs

TO DECORATE

400 ml / 14 fl. oz / 1 ⅔ cups
 double cream
 100 g / 3 ½ oz milk chocolate, chopped
 300 g / 10 ½ oz strawberries, sliced
 milk chocolate curls



70

Chocolate Cake and Plum Terrine

SERVES 8

PREPARATION TIME 2 HOURS

30 MINUTES

COOKING TIME 45 MINUTES

INGREDIENTS

225 g / 8oz / 1 cup butter, softened
 225 g caster / 8 oz / 1 cup caster
 (superfine) sugar

4 large eggs, beaten
 225 g / 8 oz / 1 ½ cups self-raising
 flour
 1 tbsp unsweetened cocoa powder
 75 g dark chocolate, melted

FOR THE FILLING

400 ml / 14 fl. oz / 1 ⅔ cups
 double cream
 8 ripe plums, stoned and sliced

- Preheat the oven to 180°C (160° fan), 355F, gas 4 and grease and line a large loaf tin with greaseproof paper.
- Cream the butter and sugar together until well whipped then gradually whisk in the eggs, beating well after each addition.
- Sift over and fold in the flour and cocoa powder, then fold in the melted chocolate. Scrape the mixture into the tin and bake for 45 minutes or until a skewer inserted in the centre comes out clean.
- Turn the loaf out onto a wire rack and leave to cool.
- Line the tin with clingfilm. Slice the cake horizontally into 3 even layers and put the top one back into the tin.
- Whip the cream until thick and spoon half of it into the tin. Top with half of the plums then lay the middle cake layer on top and press down.
- Spoon over the rest of the cream and top with the remaining plum slices before adding the final cake layer.
- Refrigerate for 2 hours to firm up. Turn out of the tin and cut into 8 slices to serve.



71

Banana and Coconut Tart

SERVES 8

PREPARATION TIME 20 MINUTES

COOKING TIME 15-20 MINUTES

INGREDIENTS

3 bananas, sliced
 2 tbsp caster (superfine) sugar
 3 tbsp desiccated coconut
 1 pre-made pastry case

FOR THE CUSTARD

4 large egg yolks
 75 g / 2 ½ oz / ½ cup caster
 (superfine) sugar
 1 tsp vanilla extract
 2 tsp cornflour
 450 ml / 16 fl. oz / 1 ¾ cups
 whole milk
 3 tbsp desiccated coconut

- Preheat the oven to 200°C (180° fan), 390F, gas 6.
- To make the custard, whisk together the egg yolks, sugar, vanilla extract and cornflour.
- Heat the milk with the desiccated coconut almost to a simmer then gradually whisk it into the egg mixture.
- Scrape the custard back into the saucepan and cook over a medium heat until the mixture thickens, stirring constantly.
- Pour it into the pastry case and arrange the bananas on top. Mix together the caster (superfine) sugar and desiccated coconut and sprinkle it over the top then place the tart in the oven for 10 minutes to brown the top.
- Leave to cool before slicing.



72

SERVES 8-10

Coconut Cake with Redcurrant Compote



PREPARATION TIME 5 MINUTES

COOKING TIME 45-55 MINUTES

INGREDIENTS

225 g / 8 oz / 1 cup butter, softened
 225 g / 8 oz / 1 cup caster (superfine) sugar
 4 large eggs, beaten
 225 g / 4 ½ oz / 1 ½ cups self-raising flour
 100 g / 3 ½ oz / 1 cup desiccated coconut

FOR THE COMPOTE

100 g / 3 ½ oz / ¾ cup redcurrants
 4 tbsp caster (superfine) sugar

- Preheat the oven to 180°C (160° fan), 355°F, gas 4 and grease and line a 23 cm round cake tin with greaseproof paper.
- Cream the butter and sugar together then gradually whisk in the eggs, beating well after each addition.
- Fold in the flour and coconut then scrape the mixture into the tin.
- Bake the cake for 45 - 55 minutes or until a skewer inserted in the centre comes out clean.
- Meanwhile, put the redcurrants in a small saucepan with the sugar. Cover and cook gently for 5 minutes then remove the lid, give it a stir and cook for a few more minutes until the redcurrants start to burst and the juices thicken.
- Leave the cake to cool for 20 minutes before serving warm with the compote spooned over the top.

Coconut Cake with Gooseberry Compote

73

- Use tart gooseberries instead of the redcurrants. Check the tartness and add an extra tbsp of sugar to taste if necessary.

74

MAKES 12

Flower Cupcakes



PREPARATION TIME 20 MINUTES

COOKING TIME 15-20 MINUTES

INGREDIENTS

110 g / 4 oz / ¾ cup self-raising flour, sifted
 110 g / 4 oz / ½ cup caster (superfine) sugar
 110 g / 4 oz / ½ cup butter, softened
 2 large eggs
 1 tsp vanilla extract
 110 g / 4 oz / ½ cup butter, softened
 225 g / 8 oz / 2 ¼ cups icing (confectioner's) sugar
 2 tbsp milk
 a few drops of food dye
 sugar flowers to decorate

- Preheat the oven to 190°C (170° fan), 375°F, gas 5 and line a 12-hole cupcake tin with paper cases.
- Combine the flour, sugar, butter, eggs and vanilla extract in a bowl and whisk together until smooth.
- Divide the mixture between the paper cases, then bake for 15 - 20 minutes.
- Test with a wooden toothpick, if it comes out clean, the cakes are done.
- Transfer the cakes to a wire rack and leave to cool.
- To make the buttercream, beat the butter with a wooden spoon until light and fluffy then beat in the icing (confectioners) sugar a quarter at a time. Use a whisk to incorporate the milk then whisk until smooth.
- Divide the buttercream into separate bowls and stir in the food colourings of your choice.
- Spread the buttercream onto the cakes and decorate each one with a sugar flower.

Flower Essence Cupcakes

75

- For extra depth of flavour you could add a few drops of flower essence such as rose to your buttercream before piping.

Fresh Fruit Sponge Pudding



Dried Fruit Sponge Pudding

77

- Substitute the fruit with 4 dried apricots, 55g/1oz raisins and 55g/1oz prunes. Soak the fruit in hot water for 5 minutes and cut into quarters before adding to the mixture.

Brandy and Fruit Sponge Pudding

78

- For a more grown up pudding add 3 tablespoons of brandy to the dried fruit sponge mixture before baking.

PREPARATION TIME 15 MINUTES

COOKING TIME 30-35 MINUTES

INGREDIENTS

110 g / 4 oz / $\frac{3}{4}$ cup self-raising flour, sifted
 110 g / 4 oz / $\frac{1}{2}$ cup caster (superfine) sugar
 110 g / 4 oz / $\frac{1}{2}$ cup butter, softened
 2 large eggs
 1 tsp vanilla extract
 2 plums, cut into eighths
 55 g / 1 oz / $\frac{1}{4}$ cup raspberries
 55 g / 1 oz / $\frac{1}{4}$ cup seedless black grapes

- Preheat the oven to 190°C (170° fan), 375F, gas 5 and butter a small baking dish.
- Combine the flour, sugar, butter, eggs and vanilla extract in a bowl and whisk together for 2 minutes or until smooth.
- Arrange half of the fruit in the baking dish and spoon in the cake mixture.
- Top with the rest of the fruit then bake for 30 – 35 minutes.
- Test with a wooden toothpick, if it comes out clean, the cake is done.
- Serve warm with custard or cream.

79

SERVES 8

Fig and Honey Tarte Tatin



PREPARATION TIME 10 MINUTES

COOKING TIME 20-25 MINUTES

INGREDIENTS

2 tbsp butter, softened and cubed
 4 tbsp runny honey
 8 figs, quartered
 250 g / 9 oz all-butter puff pastry

- Preheat the oven to 220°C (200° fan), 430°F, gas 7.
- Dot the butter over the base of a large ovenproof frying pan and drizzle with honey.
- Arrange the fig quarters on top in a single snug layer.
- Roll out the pastry on a floured surface and cut out a circle the same size as the frying pan.
- Lay the pastry over the figs and tuck in the edges, then transfer the pan to the oven and bake for 25 minutes or until the pastry is golden brown and cooked through.
- Using oven gloves, put a large plate on top of the frying pan and turn them both over in one smooth movement to unmold the tart.

Fig and Maple Syrup Tarte Tatin

80

- Maple syrup makes a great alternative to honey and gives a richer flavour to the tarte tatin.

81

MAKES 12

Chocolate Ganache Mini Loaf Cakes



PREPARATION TIME 20 MINUTES

COOKING TIME 15-20 MINUTES

INGREDIENTS

110 g / 4 oz / $\frac{3}{4}$ cup self-raising flour, sifted
 110 g / 4 oz / $\frac{1}{2}$ cup caster (superfine) sugar
 2 tbsp cocoa powder
 110 g / 4 oz / $\frac{1}{2}$ cup butter, softened
 2 large eggs

FOR THE GANACHE

100 ml / 3 $\frac{1}{2}$ fl. oz / $\frac{1}{2}$ cup double cream
 100 g / 3 $\frac{1}{2}$ oz milk chocolate, chopped
 1 tbsp butter, softened

- Preheat the oven to 190°C (170° fan), 375°F, gas 5 and oil a 12-hole silicone mini loaf cake mould.
- Combine the flour, sugar, cocoa, butter and eggs in a bowl and whisk together for 2 minutes or until smooth.
- Divide the mixture between the moulds, then transfer the mould to the oven and bake for 15 – 20 minutes.
- Test with a wooden toothpick, if it comes out clean, the cakes are done.
- Transfer the cakes to a wire rack and leave to cool completely.
- Heat the cream to simmering point then pour it over the chocolate and stir until smooth.
- Add the butter and blend it in with a stick blender.
- When the ganache has cooled to a spreadable consistency, spread it on top of the cakes with a palette knife.

Chocolate and Espresso Ganache Mini Loaf Cakes

82

- Add 3 tbsp of espresso or very strong coffee to the ganache mixture to create a deeper flavoured ganache topping.

83

SERVES 8

Rhubarb Loaf Cake

- Preheat the oven to 170°C (150° fan), 340F, gas 3 and line a large loaf tin with non-stick baking paper.
- Sieve the flour and baking powder into a mixing bowl and add the sugar, butter and eggs.
- Beat the mixture with an electric whisk for 4 minutes or until smooth and well whipped then fold in the rhubarb.
- Scrape the mixture into the loaf tin and bake for 55 minutes or until a skewer inserted comes out clean.
- Transfer the cake to a wire rack and leave to cool completely.

PREPARATION TIME 10 MINUTES

COOKING TIME 55 MINUTES

INGREDIENTS

300 g / 10 ½ oz / 2 cups self-raising flour
 2 tsp baking powder
 250 g / 9 oz / 1 ¼ cups caster (superfine) sugar
 250 g / 9 oz / 1 ¼ cups butter, softened
 5 large eggs
 2 sticks rhubarb, chopped



Rhubarb and Lemon Loaf Cake

84

- Adding the zest of one lemon and 2 tablespoons of lemon juice your cake will have an added citrus fresh taste in the mouth.

85

MAKES 12

Chocolate and Hazelnut Mini Loaf Cakes

- Preheat the oven to 180°C (160° fan) / 350F / gas 4 and line 12 mini loaf cake tins with cases.
- Beat the egg in a jug with the milk and oil until well mixed.
- Mix the flour, cocoa, baking powder, sugar, hazelnuts (cob nuts) and chocolate in a bowl, then pour in the egg mixture and stir just enough to combine.
- Divide the mixture between the paper cases, then bake in the oven for 20 – 25 minutes.
- Test with a wooden toothpick, if it comes out clean, the cakes are done.
- Transfer the cakes to a wire rack and leave to cool completely.

PREPARATION TIME 25 MINUTES

COOKING TIME 20-25 MINUTES

INGREDIENTS

1 large egg
 120 ml / 4 fl. oz / ½ cup milk
 120 ml / 4 fl. oz / ½ cup sunflower oil
 375 g / 12 ½ oz / 2 ½ cups self-raising flour, sifted
 55g / 2 oz / ½ cup cocoa powder, sifted
 1 tsp baking powder
 200 g / 7 oz / ¾ cup caster (superfine) sugar
 75 g / 2 ½ oz / ⅔ cup hazelnuts (cob nuts), chopped
 110 g / 4 oz dark chocolate (minimum 60% cocoa solids), chopped



Chocolate and Almond Mini Loaf Cakes

86

- For a different nutty taste try using 75g/2fl.oz flaked (slivered) almonds instead of the hazelnuts (cob nuts).

Rich Chocolate Tart



Rich Chocolate and Rum Tart

- After adding the butter to the ganache mixture, drizzle in 2 tablespoons of rum for deeper, richer tart.

Rich Chocolate and Gold Leaf Tart

- Once the tart is finished and set add a little gold leaf to the ganache topping for decadent look and finish.

88

PREPARATION TIME 25 MINUTES

COOKING TIME 15-20 MINUTES

INGREDIENTS

250 ml / 9 fl. oz / 1 cup double cream
 250 g / 9 oz dark chocolate
 (minimum 60 % cocoa solids),
 chopped
 35 g / 2 oz / ¼ cup butter, softened

FOR THE PASTRY

100 g / 3 ½ oz / ½ cup butter, cubed
 200 g / 7 oz / 1 ½ cup plain (all
 purpose) flour
 55 g / 2 oz / ¼ cup caster (supertine)
 sugar
 1 egg, beaten

89

- Preheat the oven to 200°C (180° fan), 390F, gas 6.
- To make the pastry, rub the butter into the flour and sugar and add the egg with just enough cold water to bind.
- Wrap the dough in clingfilm and chill for 30 minutes then roll out on a floured surface.
- Use the pastry to line a 23 cm loose-bottomed tart tin and trim the edges.
- Prick the pastry with a fork, line with clingfilm and fill with baking beans or rice.
- Bake for 10 minutes then remove the clingfilm and baking beans and cook for another 8 minutes to crisp.
- Heat the cream to simmering point then pour it over the chocolate and stir until smooth.
- Add the butter and blend it in with a stick blender.
- Pour the ganache into the pastry case and level the top with a palette knife.
- Leave the ganache to cool and set for at least 2 hours before cutting and serving.

SERVES 8

Grape and Mascarpone Tart

- Preheat the oven to 200°C (180° fan), 390F, gas 6.
- To make the pastry, rub the butter into the flour and add just enough cold water to bind.
- Chill for 30 minutes then roll out on a floured surface. Use the pastry to line a cake tin.
- Prick the pastry with a fork, line with clingfilm and fill with baking beans or rice.
- Bake for 10 minutes then remove the clingfilm and baking beans.
- Brush the inside of the pastry case with beaten egg and cook for another 8 minutes to crisp.
- Whisk the mascarpone with the icing (confectioners) sugar and vanilla extract until smooth.
- When the pastry case has cooled to room temperature, spoon in the filling and level the top.
- Cut the grapes in half and arrange in alternating lines.

PREPARATION TIME 20 MINUTES

COOKING TIME 15-20 MINUTES

INGREDIENTS

450 g / 1 lb / 2 cups mascarpone
 100 g / 3 ½ oz / 1 cup icing
 (confectioners) sugar
 1 tsp vanilla extract
 a small bunch red seedless grapes
 a small bunch green seedless grapes

FOR THE PASTRY

200g / 7 oz / 1 ½ cups plain (all
 purpose) flour
 100g / 3 ½ oz / ½ cup butter, cubed
 1 egg, beaten



Summer Berry and Mascarpone Tart

91

- Use a mix of summer berries such as strawberries, raspberries and blueberries for a colourful topping to this delicious tart.

MAKES 12

Custard Tarts with Marsala Sultanas

- Bring the Masala almost to a simmer then take the pan off the heat and pour it over the sultanas. Cover and leave to macerate overnight.
- Preheat the oven to 200°C (180° fan), 390F, gas 6.
- To make the pastry, rub the butter into the flour and add just enough cold water to bind.
- Chill for 30 minutes then roll out on a floured surface. Cut out 12 circles with a pastry cutter, rerolling the trimmings as necessary, and use them to line a 12-hole cupcake tin.
- Whisk the custard ingredients together in a jug and ¾ fill the pastry cases.
- Bake the tarts for 15 – 20 minutes or until the custard has set and the pastry is crisp.
- Serve warm or at room temperature with a sprinkling of icing (confectioners) sugar and the sultanas spooned over.

PREPARATION TIME 45 MINUTES

COOKING TIME 15-20 MINUTES

INGREDIENTS

100 ml / 3 ½ fl. oz / ½ cup Marsala
 150 g / 5 ½ oz / ¾ cup golden
 sultanas
 icing (confectioners) sugar to dust

FOR THE PASTRY

200g / 7 oz / 1 ½ cups plain (all
 purpose) flour
 100g / 3 ½ oz / ½ cup butter, cubed

FOR THE CUSTARD

2 large egg yolks
 55 g / 2 oz / ¼ cup caster (superfine)
 sugar
 1 tsp vanilla extract
 2 tsp cornflour
 225 ml / 8 fl. oz / ¾ cup cream



Custard Tarts with Sweet Sherry Sultanas

93

- If you find Marsala difficult to find or not to your taste, a sweet sherry will work just as well in these delicious tarts.

94

MAKES 1

Pound Cake



PREPARATION TIME 5 MINUTES

COOKING TIME 45-55 MINUTES

INGREDIENTS

450 g / 1 lb / 2 cups butter, softened
 450 g / 1 lb / 2 cups caster (superfine) sugar
 8 large eggs, beaten
 450 g / 1 lb / 3 cups self-raising flour

- Preheat the oven to 180°C (160° fan), 355F, gas 4 and grease and line a 4 lb loaf tin, or 2 x 2 lb loaf tins, with greaseproof paper.
- Cream the butter and sugar together until well whipped then gradually whisk in the eggs, beating well after each addition.
- Fold in the flour then scrape the mixture into the tin.
- Bake the cake for 45 - 55 minutes or until a skewer inserted in the centre comes out clean.
- Turn the loaf out onto a wire rack and leave to cool before slicing.

Raisin Pound Cake

95

- For a fruity taste to this traditional cake stir in 110g/ 4 oz raisins when you fold in the flour and bake as instructed above.

96

MAKES 12

Lemon Buttercream Cupcakes



PREPARATION TIME 1 HOUR

COOKING TIME 15-20 MINUTES

INGREDIENTS

110 g / 4 oz / ¾ cup self-raising flour, sifted
 110 g / 4 oz / ¾ cup caster (superfine) sugar
 110 g / 4 oz / ½ cup butter, softened
 2 large eggs
 1 lemon, zest finely grated
 55 g / 2 oz / ¼ cup butter, softened
 225 g / 8 oz / 2 ¼ cup icing (confectioners) sugar
 1 tbsp lemon juice
 yellow sugar sprinkles

- Preheat the oven to 190°C (170° fan), 375F, gas 5 and line a 12-hole cupcake tin with paper cases.
- Combine the flour, sugar, butter, eggs and lemon zest in a bowl and whisk together until smooth.
- Divide the mixture between the paper cases, then bake for 15 - 20 minutes.
- Test with a wooden toothpick, if it comes out clean, the cakes are done.
- Transfer the cakes to a wire rack and leave to cool.
- To make the icing, beat the butter with a wooden spoon until light and fluffy then beat in the icing (confectioners) sugar a quarter at a time.
- Add the lemon juice then use a whisk to whip the mixture for 2 minutes or until smooth and light.
- Spoon the icing onto the cakes and swirl with the back of the spoon. Decorate with the sugar sprinkles.

Lime Buttercream Cupcakes

97

- Substitute the same quantity of lemon for lime for and added extra citrus twist to these delicious cupcakes.

Lemon Curd Tart



St Clements Curd Tart

99

- For an orange and lemon twist use the juice and zest of one lemon and 2 large navel oranges and follow the recipe instructions above.

Lime Curd Tart

100

- Use the zest and juice of 6 limes to make this delicious tart even fresher and more zingy in flavour.

PREPARATION TIME 55 MINUTES

COOKING TIME 15-20 MINUTES

INGREDIENTS

2 tsp cornflour
4 lemons, zest and juice
4 large eggs, beaten
225 g / 8 oz / 1 cup butter
175 g / 6 oz / ¾ cup caster (superfine) sugar

FOR THE PASTRY

100 g / 3 ½ oz / ½ cup butter, cubed
200 g / 7 oz / 1 ½ cups plain (all purpose) flour
55 g / 2 oz / ¼ cup caster (superfine) sugar
1 egg, beaten

TO DECORATE

1 lemon, zest finely pared
2 slices lemon

- Preheat the oven to 200°C (180° fan), 390°F, gas 6.
- To make the pastry, rub the butter into the flour and sugar then add the egg with just enough cold water to bind.
- Wrap the dough in clingfilm and chill for 30 minutes then roll out on a floured surface.
- Use the pastry to line a 24 cm loose-bottomed tart tin and trim the edges.
- Prick the pastry with a fork, line with clingfilm and fill with baking beans or rice.
- Bake for 10 minutes then remove the clingfilm and baking beans and cook for another 8 minutes to crisp.
- Meanwhile, dissolve the cornflour in the lemon juice and put it in a saucepan with the rest of the ingredients.
- Stir constantly over a medium heat to melt the butter and dissolve the sugar. After 6 or 7 minutes the mixture should thicken. Continue until it starts to bubble then spoon it into the pastry case and level with a palette knife.
- Leave to cool completely before decorating with the lemon zest and slices.

101

MAKES 12

Lemon Madeleines



PREPARATION TIME 1 HOUR

30 MINUTES

COOKING TIME 10-15 MINUTES

INGREDIENTS

110 g / 4 oz / ½ cup butter
 55 g / 2 oz / ½ cup plain (all purpose)
 flour
 1 lemon, zest finely grated
 55 g / 2 oz / ½ cup ground almonds
 110 g / 4 oz / 1 cup icing
 (confectioners) sugar
 3 large egg whites

- Heat the butter until it foams and starts to smell nutty then leave to cool.
- Combine the flour, lemon zest, ground almonds and icing (confectioners) sugar in a bowl and whisk in the egg whites.
- Pour the cooled butter into the bowl and whisk into the mixture until evenly mixed.
- Leave the cake mixture to rest in the fridge for an hour.
- Preheat the oven to 170°C (150° fan), 325F, gas 3 and oil and flour a 12-hole Madeleine mould.
- Spoon the mixture into the moulds, then transfer the tin to the oven and bake for 10 – 15 minutes.
- Test with a wooden toothpick, if it comes out clean, the cakes are done.
- Transfer the cakes to a wire rack to cool for 5 minutes before serving.

Orange Madeleines

102

- Swap the zest of the lemon for the zest of half a large navel orange for a different take on this classic recipe.

103

SERVES 10

Chocolate and Almond Marble Loaf



PREPARATION TIME 10 MINUTES

COOKING TIME 45-50 MINUTES

INGREDIENTS

100 g / 3 ½ oz / ¾ cup self-raising
 flour
 1 tsp baking powder
 50 g / 1 ¾ oz / ½ cup ground
 almonds
 150 g / 5 ½ oz / ¾ cup caster
 (superfine) sugar
 150 g / 5 ½ oz / ¾ cup butter
 3 large eggs
 2 tbsp cocoa powder
 4 tbsp flaked (slivered) almonds

- Preheat the oven to 180°C (160° fan), 355F, gas 4 and grease and line a loaf tin with greaseproof paper.
- Sieve the flour and baking powder into a mixing bowl then add the ground almonds, sugar, butter and eggs and whisk with an electric whisk for 4 minutes or until pale and well whipped.
- Divide the mixture into 2 bowls. Mix the cocoa powder with 2 tbsp hot water until smooth and stir it into one of the bowls.
- Spoon the mixtures into the tin, alternating between chocolate and plain, then draw a knife down the centre to marble.
- Sprinkle with flaked (slivered) almonds and bake for 45 - 50 minutes. The cake is ready when a toothpick inserted in the centre comes out clean.
- Transfer the cake to a wire rack to cool completely.

Chocolate and Pistachio Marble Loaf Cake

104

- Grind the pistachios up until they resemble the rough texture of the ground almonds and use 4 tbsp of chopped pistachios to top the cake before baking.

105

SERVES 8

Green Tea and Raspberry Loaf Cake

- Preheat the oven to 170°C (150° fan), 340F, gas 3 and line a large loaf tin with non-stick baking paper.
- Sieve the flour, matcha and baking powder into a mixing bowl and add the sugar, butter and eggs.
- Beat the mixture with an electric whisk for 4 minutes or until smooth and well whipped.
- Fold in the raspberries and scrape the mixture into the loaf tin.
- Bake for 55 minutes or until a skewer inserted in the centre comes out clean.
- Transfer the cake to a wire rack and leave to cool completely.

PREPARATION TIME 10 MINUTES

COOKING TIME 55 MINUTES

INGREDIENTS

300 g / 10 ½ oz / 2 cups self-raising flour
 2 tbsp matcha green tea powder
 2 tsp baking powder
 250 g / 9 oz / 1 ¼ cups caster (superfine) sugar
 250 g / 9 oz / 1 ¼ cups butter, softened
 5 large eggs
 75 g / 2 ½ oz / ½ cup raspberries



Green Tea and Cherry Loaf Cake 106

- Take 75g/2 _ oz fresh pitted cherries instead of the raspberries for a slightly firmer fruit texture to the loaf cake.

107

SERVES 8

Chocolate Orange Loaf Cake

- Preheat the oven to 180°C (160° fan), 355F, gas 4 and grease and line a large loaf tin with greaseproof paper.
- Cream together the butter, sugar and orange zest until well whipped then gradually whisk in the eggs, beating well after each addition.
- Sift over and fold in the flour and cocoa powder.
- Scrape the mixture into the tin and bake for 45 minutes or until a skewer inserted in the centre comes out clean.
- Turn the loaf out onto a wire rack and leave to cool completely before decorating with candied peel.

PREPARATION TIME 15 MINUTES

COOKING TIME 45 MINUTES

INGREDIENTS

225 g / 8 oz / 1 cup butter, softened
 225 g / 8 oz / 1 cup caster (superfine) sugar
 1 orange, zest finely grated
 4 large eggs, beaten
 225 g / 8 oz / 1 ½ cups self-raising flour
 1 tbsp unsweetened cocoa powder
 55 g / 1 oz / ½ cup candied orange peel



Chocolate, Coffee and Orange Cake

108

- After incorporating the eggs add 2 tablespoons of strong coffee or espresso to the cake mixture for a richer fuller flavoured cake.

Summer Berry Chocolate Brownies



Winter Berry Chocolate Brownies

110

- Swap summer berries such as raspberries and strawberries for winter favourites such as blackberry, loganberry and blueberry.

Fudge and Cherry Chocolate Brownies

111

- Swap in mini fudge pieces and sour cherries for decadent sweet yet sour brownies.

PREPARATION TIME 25 MINUTES

COOKING TIME 35-40 MINUTES

INGREDIENTS

110g / 4 oz dark chocolate (minimum 60 % cocoa solids), chopped
 85 g / 3 oz / $\frac{3}{4}$ cup unsweetened cocoa powder, sifted
 225 g / 8 oz / 1 cup butter
 450 g / 15 oz / 2 $\frac{1}{2}$ cups light brown sugar
 4 large eggs
 110 g / 4 oz / $\frac{3}{4}$ cup self-raising flour
 175 g / 6 oz / 1 $\frac{1}{4}$ cups mixed berries

- Preheat the oven to 170°C (150° fan), gas 3 and oil and line a 20 cm x 20 cm / 8" x 8" square cake tin.
- Melt the chocolate, cocoa and butter together in a saucepan, then leave to cool a little.
- Whisk the sugar and eggs together with an electric whisk for 3 minutes or until very light and creamy.
- Pour in the chocolate mixture and sieve over the flour. Reserve some of the berries for decoration and add the rest to the bowl, then fold everything together until evenly mixed.
- Scrape into the tin and bake for 35 – 40 minutes or until the outside is set, but the centre is still quite soft, as it will continue to cook as it cools.
- Leave the brownie to cool completely before cutting into 9 squares.

112

MAKES 12

Mini Green and Fruit Tea Loaf Cakes

- Preheat the oven to 180°C (160° fan) / 350F / gas 4 and oil a 12-hole silicone mini loaf cake mould.
- Beat the egg in a jug with the oil and milk until well mixed.
- Mix the flour, baking powder and sugar in a bowl, then pour in the egg mixture and stir just enough to combine.
- Divide the mixture in half and flavour each half with either the matcha powder or the fruit tea.
- Fill 6 holes of the muffin mould with each mixture, then bake in the oven for 20 – 25 minutes.
- Test with a wooden toothpick, if it comes out clean, the cakes are done.
- Transfer the cakes to a wire rack and leave to cool completely.

PREPARATION TIME 25 MINUTES

COOKING TIME 20-25 MINUTES

INGREDIENTS

1 large egg
 120 ml / 4 fl. oz / ½ cup sunflower oil
 120 ml / 4 fl. oz / ½ cup milk
 375 g / 12 ½ oz / 2 ½ cups plain
 (all purpose) flour
 2 tsp baking powder
 200 g / 7 oz / ¾ cup caster (superfine)
 sugar
 ½ tbsp matcha green tea powder
 1 tbsp loose leaf fruit tea



Mini Coffee and Hazelnut Loaf Cakes

113

- Swap the matcha green tea for instant coffee powder and add 4 tablespoons of ground hazelnuts (cob nuts) for a rich coffee nutty taste.

114

MAKES 6

Milk Chocolate Fondants

- Oil 6 mini pudding basins and dust the insides with cocoa.
- Melt the chocolate, butter and sugar together in a saucepan, stirring to dissolve the sugar.
- Leave to cool a little then beat in the eggs and egg yolks and fold in the flour.
- Divide the mixture between the pudding basins and chill them for 30 minutes.
- Preheat the oven to 180°C (160° fan), 350F, gas 4 and put a baking tray in to heat.
- Transfer the fondants to the heated baking tray and bake in the oven for 8 minutes.
- Leave the fondants to cool for 2 minutes, then turn them out of their moulds and serve immediately.

PREPARATION TIME 50 MINUTES

COOKING TIME 8 MINUTES

INGREDIENTS

2 tbsp unsweetened cocoa powder
 150 g / 6 oz milk chocolate, chopped
 150 g / 6 oz / ¾ cup butter, chopped
 85 g / 3 oz / ½ cup caster (superfine)
 sugar
 3 large eggs
 3 egg yolks
 1 tbsp plain (all purpose) flour



Milk Chocolate and Pistachio Fondants

115

- Add 4 tablespoons of roughly chopped pistachios for an extra decadent fondant.

116

SERVES 8

Peach Cake with Lemon Thyme Sugar



PREPARATION TIME 15 MINUTES

COOKING TIME 55 MINUTES

INGREDIENTS

225 g / 8 oz / 1 ½ cups self-raising flour
 100 g / 3 ½ oz / ½ cup butter, cubed
 100 g / 3 ½ oz / ½ cup caster (superfine) sugar
 1 large egg
 75 ml / 2 ½ fl. oz / ½ cup whole milk
 4 peaches, halved and stoned

FOR THE LEMON THYME SUGAR

1 tbsp lemon thyme leaves
 60 g / 2 oz / ¼ cup caster (superfine) sugar

- Preheat the oven to 180°C (160° fan), 355F, gas 4 and butter a round baking dish.
- First make the lemon thyme sugar. Bruise the thyme leaves with a mortar and pestle then add half the sugar and pound again. Stir in the rest of the sugar and set aside.
- Sieve the flour into a mixing bowl and rub in the butter until it resembles fine breadcrumbs then stir in the sugar.
- Lightly beat the egg with the milk and stir it into the dry ingredients until just combined.
- Scrape the mixture into the baking dish and level the surface then press in the peach halves, cut side up.
- Bake the cake for 55 minutes or until a skewer inserted comes out clean.
- Transfer the cake to a wire rack and sprinkle with the lemon thyme sugar then leave to cool completely.

Peach Cake with Lavender Sugar

117

- Use edible lavender flowers for a more aromatic but delicious cake. Follow recipe above using 1 tablespoon of lavender instead of the lemon thyme.

118

SERVES 8

Golden Syrup Cake



PREPARATION TIME 15 MINUTES

COOKING TIME 30 MINUTES

INGREDIENTS

110 g / 4 oz / ¾ cup self-raising flour, sifted
 110 g / 4 oz / ½ cup soft brown sugar
 110 g / 4 oz / ½ cup butter, softened
 2 large eggs
 1 tsp vanilla extract
 225 g / 8 oz / ¾ cup golden syrup

- Preheat the oven to 190°C (170° fan), 375F, gas 5 and butter a shallow baking dish.
- Combine the flour, sugar, butter, eggs and vanilla extract in a bowl and whisk together for 2 minutes or until smooth.
- Spoon the golden syrup into the baking dish and level the surface and spoon the cake mixture on top.
- Bake the cake for 30 minutes then leave to cool in the dish for 10 minutes.
- Wearing oven gloves, put a large plate on top of the dish then turn them both over in one smooth movement to unmoild the cake.
- Serve warm with cream or ice cream.

Black Treacle Cake

119

- For a deeper, richer flavour use 175g/6 oz golden syrup and 50 g/ 2 fl. oz of black treacle.

Coffee and Almond Sponge



Chocolate and Hazelnut Cake

121

- Use 2 tablespoons of cocoa powder instead of the coffee and swap the hazelnuts (cob nuts) for the almonds for a deliciously decadent cake.

Green Tea and Almond Cake

122

- Use the same quantity of Matcha green tea as you would espresso coffee for a delicate and delicious cake.

PREPARATION TIME 10 MINUTES

COOKING TIME 35-40 MINUTES

INGREDIENTS

200 g / 7 oz / 1 ½ cups self-raising flour
 200 g / 7 oz / ¾ cup caster (superfine) sugar
 200 g / 7 oz / ¾ cup butter
 4 eggs
 1 tsp baking powder
 1 tbsp instant espresso powder

TO DECORATE

200 g / 7 oz / ¾ cup butter, softened
 400 g / 14 oz / 4 cups icing (confectioners) sugar
 1 tbsp instant espresso powder
 100 g / 3 ½ oz / 1 ½ cups flaked (slivered) almonds, toasted
 6 chocolate coated coffee beans

- Preheat the oven to 180°C (160° fan), 355°F, gas 4 and grease and line 2 x 20 cm round loose-bottomed cake tins.
- Put all of the cake ingredients in a large mixing bowl and whisk them together with an electric whisk for 4 minutes or until pale and well whipped.
- Divide the mixture between the 2 tins and bake for 35 – 40 minutes. The cakes are ready when a toothpick inserted in the centre comes out clean.
- Transfer the cakes to a wire rack to cool completely.
- To make the buttercream, whisk the butter with an electric whisk then gradually add the icing (confectioners) sugar and espresso powder. Whisk until smooth and well whipped. If the mixture is too stiff add a tablespoon of warm water.
- Use half of the buttercream to sandwich the 2 cakes together and spread the rest over the top and sides with a palette knife. Draw lines across the top of the cake with the back of a fork.
- Press the almonds onto the side of the cake with your hands and decorate the top with coffee beans.

123

SERVES 8

Clementine Upside-Down Cake



PREPARATION TIME 15 MINUTES

COOKING TIME 35 MINUTES

INGREDIENTS

300 g / 10 ½ oz / 2 cups self-raising flour
 2 tsp baking powder
 250 g / 9 oz / 1 ¼ cups caster (superfine) sugar
 250 g / 9 oz / 1 ¼ cups butter, softened
 5 large eggs
 4 tbsp golden syrup
 4 clementines, thinly sliced

- Preheat the oven to 170°C (150° fan), gas 3 and butter a 23 cm round cake tin.
- Sieve the flour and baking powder into a mixing bowl and add sugar, butter and eggs.
- Beat the mixture with an electric whisk for 4 minutes or until smooth and well whipped.
- Spread the golden syrup over the base of the cake tin and arrange the clementine slices on top and up the sides of the tin.
- Spoon in the cake mixture and bake for 35 minutes or until a skewer inserted in the centre comes out clean.
- Leave the cake to cool for 20 minutes before turning out onto a serving plate.

Lemon Upside-Down Cake

124

- This cake works well with very thinly sliced lemons. Use 2 unwaxed lemons cut very thinly and lightly coat in 2 tablespoons of sugar and follow as per recipe above.

125

MAKES 12

Marmalade Sponge Squares



PREPARATION TIME 10 MINUTES

COOKING TIME 30-35 MINUTES

INGREDIENTS

175 g / 6 oz / 1 ¼ cups self-raising flour
 2 tsp baking powder
 175 g / 6 oz / ¾ cup caster (superfine) sugar
 175 g / 6 oz / ¾ cup butter
 3 eggs
 4 tbsp marmalade

TO DECORATE

1 - 2 tsp orange juice
 100 g / 3 ½ oz / 1 cup icing (confectioners) sugar
 orange rind and leaves

- Preheat the oven to 180°C (160° fan), 355F, gas 4 and grease and line a 30 cm x 23 cm cake tin.
- Put all of the cake ingredients in a large mixing bowl and whisk them together with an electric whisk for 4 minutes or until pale and well whipped.
- Scrape the mixture into the tin and level the top with a spatula.
- Bake for 30 - 35 minutes. The cake is ready when a toothpick inserted in the centre comes out clean.
- Transfer the cake to a wire rack to cool completely.
- Stir the orange juice into the icing (confectioners) sugar drop by drop until you reach a spreadable consistency.
- Spread the icing over the cake and cut into squares then decorate with the orange rind and leaves.

Apricot Sponge Squares

126

- Swap the marmalade for apricot jam for a sweeter less tart sponge cake.

127

SERVES 10

Orange Drizzle Cake

- Preheat the oven to 180°C (160 fan), gas 4 and grease and 20 cm round cake tin.
- Put all of the cake ingredients in a large mixing bowl and whisk them together with an electric whisk for 4 minutes or until pale and well whipped.
- Scrape the mixture into the tin and level the top with a spatula.
- Bake for 35 - 40 minutes. The cake is ready when a toothpick inserted in the centre comes out clean.
- While the cake is cooking, stir the caster (superfine) sugar with the orange juice until dissolved.
- When the cake comes out of the oven, spoon the orange drizzle all over the surface and leave it to cool in the tin.

PREPARATION TIME 10 MINUTES

COOKING TIME 35-40 MINUTES

INGREDIENTS

150 g / 5 ½ oz / 1 cup self-raising flour
 150 g / 5 ½ oz / ¾ cup caster (superfine) sugar
 150 g / 5 ½ oz / ¾ cup butter
 3 eggs
 1 tsp baking powder
 1 tbsp orange zest
 2 tbsp orange juice

FOR THE DRIZZLE

100 g / 3 ½ oz / ½ cup caster (superfine) sugar
 50 ml / 1 ¾ fl. oz / ¼ cup orange juice



Lemon Drizzle Cake

128

- For a sharper but delicious tasting cake swap the orange juice and zest for lemon.

129

SERVES 8

Orange and Cinnamon Treacle Tart

- To make the pastry, rub the butter into the flour and add just enough cold water to bind.
- Chill for 30 minutes.
- Meanwhile, put the sugar in a saucepan with 200 ml water and stir over a low heat until dissolved. Add the orange slices then simmer for 25 minutes.
- Preheat the oven to 200°C (180° fan), 390°F, gas 6.
- Roll out the pastry on a floured surface and use it to line a rectangular tart tin.
- Heat the golden syrup with the orange zest and juice until runny then stir in the breadcrumbs and cinnamon.
- Spoon the filling into the pastry case and top with the candied orange slices.
- Bake for 25 - 30 minutes or until the pastry is cooked through underneath.

PREPARATION TIME 45 MINUTES

COOKING TIME 50-55 MINUTES

INGREDIENTS

350 g / 12 ½ oz / 1 cup golden syrup
 1 orange, zest and juice
 150 g / 5 ½ oz / 2 cups white breadcrumbs
 1 tsp ground cinnamon

FOR THE PASTRY

200g / 7 oz / 1 ½ cups plain (all purpose) flour
 100g / 3 ½ oz / ½ cup butter, cubed
 1 egg, beaten

FOR THE CANDIED

ORANGE SLICES

400 g / 14 oz / 1 ¾ cup caster (superfine) sugar
 2 oranges, sliced

Orange and Mixed Spice Tart

130

- For a more spicy taste to this festive tart add 1 teaspoon of mixed spice instead of the cinnamon.



Apricot and Rosemary Frangipane Tart



Peach and Lemon Thyme Frangipane Tart

132

- Replace the apricots with 6 peaches and 1 tablespoon of finely chopped Lemon Thyme for a fresh take on this French classic.

Apricot, Cinnamon and Vanilla Frangipane Tart

133

- Follow the above recipe but add half a teaspoon of vanilla extract and half a teaspoon of ground cinnamon to the frangipane mix before baking.

PREPARATION TIME 30 MINUTES

COOKING TIME 35 MINUTES

INGREDIENTS

225 g / 8 oz puff pastry
 150g / 5 ½ oz / 1 ½ cups ground almonds
 150g / 5 ½ oz / ¾ cup butter, softened
 150g / 5 ½ oz / ¾ cup caster (superfine) sugar
 2 large eggs
 2 tbsp plain (all purpose) flour
 8 apricots, stoned and halved
 1 tbsp rosemary leaves

- Preheat the oven to 200°C (180° fan), gas 6.
- Roll out the pastry on a floured surface and use it to line a 24cm round loose-bottomed tart case.
- Prick the pastry with a fork, line with greaseproof paper and fill with baking beans or rice.
- Bake for 10 minutes then remove the paper and baking beans.
- Whisk together the almonds, butter, sugar, eggs and flour until smoothly whipped and spoon the mixture into the pastry case.
- Press the apricots into the frangipane, cut side up and sprinkle over the rosemary.
- Bake the tart for 25 minutes or until the frangipane is cooked through and the pastry is crisp underneath. Leave to cool completely.

134

SERVES 8

Pear and Almond Tart

- Preheat the oven to 200°C (180° fan), 390F, gas 6.
- Whisk together the almonds, butter, sugar, eggs and flour until smoothly whipped and spoon the mixture into the pastry case.
- Press the pear quarters into the frangipane and bake the tart for 25 minutes or until the frangipane is cooked through.
- Heat the apricot jam until runny and brush it over the pears then sprinkle with flaked (slivered) almonds.

PREPARATION TIME 45 MINUTES

COOKING TIME 25 MINUTES

INGREDIENTS

150 g / 5 ½ oz / 1 ½ cups ground almonds
 150 g / 5 ½ oz / ¾ cup butter, softened
 150 g / 5 ½ oz / ¾ cup caster (superfine) sugar
 2 large eggs
 2 tbsp plain (all purpose) flour
 1 pastry case
 4 pears, cored and quartered
 4 tbsp apricot jam
 2 tbsp flaked (slivered) almonds



Pear, Raspberry and Almond Tart 135

- Add 100g/ 3 _ oz of fresh raspberries and press with the pears into the frangipane bake.

136

SERVES 8

Pear and Honey Upside-Down Cake

- Preheat the oven to 170°C (150° fan), gas 3 and butter a 23 cm round cake tin.
- Sieve the flour and baking powder into a mixing bowl and add the sugar, butter and eggs.
- Beat the mixture with an electric whisk for 4 minutes or until smooth and well whipped.
- Spread the honey over the base of the cake tin and arrange the pears on top, cut side down.
- Spoon in the cake mixture and bake for 35 minutes or until a skewer inserted comes out clean.
- Leave the cake to cool for 20 minutes before turning out onto a serving plate.

PREPARATION TIME 15 MINUTES

COOKING TIME 35 MINUTES

INGREDIENTS

300 g / 10 ½ oz / 2 cups self-raising flour
 2 tsp baking powder
 250 g / 9 oz / 1 ¼ cups caster (superfine) sugar
 250 g / 9 oz / 1 ¼ cups butter, softened
 5 large eggs
 150 g / 5 ½ oz / ½ cup runny honey
 4 pears, peeled, cored and halved



Pear and Maple Syrup Upside-Down Cake

137

- Spread 150ml/ 5 _ fl. oz of maple syrup over the base of the cake tin instead of the honey for a slightly stronger, richer tasting cake.

Chocolate and Pistachio Cupcakes



PREPARATION TIME 20 MINUTES

COOKING TIME 15-20 MINUTES

INGREDIENTS

110 g / 4 oz / $\frac{3}{4}$ cup self-raising flour, sifted
 28 g / 1 oz cocoa powder
 110 g / 4 oz / $\frac{1}{2}$ cup caster (superfine) sugar
 110 g / 4 oz / $\frac{1}{2}$ cup butter, softened
 2 large eggs
 1 tsp almond essence

TO DECORATE

225 g / 8 oz / $2\frac{1}{4}$ cups icing (confectioners) sugar
 $\frac{1}{2}$ tsp almond essence
 3 tbsp pistachio nuts, chopped

- Preheat the oven to 190°C (170° fan), 375F, gas 5 and line a 12-hole cupcake tin with paper cases.
- Combine the flour, sugar, butter, eggs and vanilla extract in a bowl and whisk together for 2 minutes or until smooth.
- Divide the mixture between the paper cases, then transfer the tin to the oven and bake for 15 – 20 minutes.
- Test with a wooden toothpick, if it comes out clean, the cakes are done.
- Transfer the cakes to a wire rack and leave to cool completely before peeling off the papers.
- To make the icing, sieve the icing (confectioners) sugar into a bowl and add the almond essence. Stir in enough hot water, drop by drop, to form a spreadable icing and spoon it over the cakes.
- Sprinkle with chopped pistachios and leave the icing to set.

Lemon and Lime Tart



PREPARATION TIME 45 MINUTES

COOKING TIME 50-55 MINUTES

INGREDIENTS

2 lemons, juiced
 4 limes, juiced
 175 g / 6 oz / $\frac{3}{4}$ cup caster (superfine) sugar
 2 tsp cornflour
 4 large eggs, beaten
 225 g / 8 oz / $\frac{3}{4}$ cup double cream

FOR THE PASTRY

100 g / $3\frac{1}{2}$ oz / $\frac{1}{2}$ cup butter, cubed
 100 g / $3\frac{1}{2}$ oz / $\frac{3}{4}$ cup plain (all purpose) flour
 100 g / $3\frac{1}{2}$ oz / $\frac{3}{4}$ cup wholemeal flour
 55 g / 2 oz / $\frac{1}{4}$ cup caster (superfine) sugar
 1 egg, beaten

TO DECORATE

1 lemon, zest finely pared
 1 lime, zest finely pared

- Preheat the oven to 200°C (180° fan), 390F, gas 6.
- To make the pastry, rub the butter into the flours and sugar then add the egg with just enough cold water to bind.
- Wrap the dough in clingfilm and chill for 30 minutes then roll out on a floured surface.
- Use the pastry to line a 24 cm loose-bottomed tart tin and trim the edges.
- Prick the pastry with a fork, line with clingfilm and fill with baking beans or rice.
- Bake for 10 minutes then remove the clingfilm and baking beans and cook for another 8 minutes to crisp.
- Reduce the oven temperature to 170°C (150° fan), 340F, gas 3.
- Stir the lemon and lime juices into the caster (superfine) sugar and cornflour to dissolve, then whisk in the eggs and cream.
- Strain the mixture into the pastry case and bake for 25 – 30 minutes or until just set in the centre.
- Leave to cool completely before decorating with the lemon and lime zest.

SERVES 8

Poppy Seed Cake

- Preheat the oven to 180°C (160° fan), 355F, gas 4 and line a 23 cm round cake tin with non-stick baking paper.
- Sieve the flour into a mixing bowl and rub in the butter until it resembles fine breadcrumbs then stir in the sugar and poppy seeds.
- Lightly beat the egg with the milk and stir it into the dry ingredients until just combined.
- Scrape the mixture into the tin and bake for 55 minutes or until a skewer inserted comes out clean.
- Transfer the cake to a wire rack and leave to cool completely.

PREPARATION TIME 15 MINUTES

COOKING TIME 55 MINUTES

INGREDIENTS

225 g / 8 oz / 1 ½ cups self raising flour
 100 g / 3 ½ oz / ½ cup butter, cubed
 100 g / 3 ½ oz / ½ cup caster (superfine) sugar
 2 tbsp poppy seeds
 1 large egg
 75 ml / 3 ½ fl. oz / ½ cup whole milk



141

SERVES 10

Pumpkin Pie

PREPARATION TIME 55 MINUTES

COOKING TIME 1 HOUR 10 MINUTES

INGREDIENTS

600 g / 1 lb 5 oz pumpkin or butternut squash, peeled, deseeded and cubed

2 large eggs
 150 ml / 5 ½ fl. oz / ⅔ cup maple syrup
 150 ml / 5 ½ fl. oz / ⅔ evaporated milk
 1 tsp mixed spice
 1 pastry case, sweet

- Preheat the oven to 200°C (180° fan), 390F, gas 6.
- Put the pumpkin in a roasting tin and cover with foil then bake for 30 minutes.
- Drain the pumpkin of any excess liquid then puree it in a food processor.
- Add the eggs, maple syrup, evaporated milk and spice and pulse until smoothly combined.
- Reduce the oven temperature to 180°C (160° fan), 355F, gas 4.
- Pour the pumpkin mixture into the pastry case and bake for 30 - 40 minutes or until just set in the centre.
- Leave to cool completely before slicing.



142

SERVES 6

Pear and Almond Sponge

PREPARATION TIME 10 MINUTES

COOKING TIME 30-35 MINUTES

INGREDIENTS

85 g / 3 oz / ½ cup self-raising flour, sifted
 28 g / 1 oz / ¼ cup ground almonds
 110 g / 4 oz / ½ cup caster sugar

110 g / 4 oz / ½ cup butter, softened
 2 large eggs
 ½ tsp almond essence
 2 pears, peeled, cored and diced
 icing (confectioners) sugar to dust

- Preheat the oven to 190°C (170° fan), 375F, gas 5 and grease and line a 23 cm round cake tin.
- Combine the flour, ground almonds, sugar, butter, eggs and almond essence in a bowl and whisk together for 2 minutes or until smooth.
- Fold in the chopped pears and spoon into the prepared tin then bake for 30 - 35 minutes.
- Test with a wooden toothpick, if it comes out clean, the cake is done.
- Transfer the cake to a wire rack and leave to cool completely before dusting with icing (confectioners) sugar.



143

SERVES 8

Fig and Honey Loaf Cake



PREPARATION TIME 15 MINUTES

COOKING TIME 55 MINUTES

INGREDIENTS

225 g / 8oz / 1 ½ cups self raising flour
 100 g / 3 ½ oz / ½ cup butter, cubed
 85 g / 3 oz / ⅓ cup caster (superfine) sugar
 6 fresh figs, chopped
 1 large egg
 75 ml / 3 ½ fl. oz / ⅓ cup whole milk
 3 tbsp runny honey
 2 fresh figs, sliced

- Preheat the oven to 180°C (160° fan), 355F, gas 4 and line a loaf tin with non-stick baking paper.
- Sieve the flour into a mixing bowl and rub in the butter until it resembles fine breadcrumbs then stir in the sugar and chopped figs.
- Lightly beat the egg with the milk and honey and stir it into the dry ingredients until just combined.
- Scrape the mixture into the loaf tin and arranged the sliced figs on top.
- Bake for 55 minutes or until a skewer inserted comes out clean.
- Transfer the cake to a wire rack and leave to cool completely.

Prune and Honey Loaf Cake

144

- Substitute 6 figs for 8 chopped prunes for an equally delicious sticky loaf cake.

145

SERVES 8

Oven-Dried Plum Tart



PREPARATION TIME 2 HOURS

COOKING TIME 35-45 MINUTES

INGREDIENTS

150 g / 5 ½ oz / 1 ½ cups ground almonds
 150 g / 5 ½ oz / ⅔ cup butter, softened
 150 g / 5 ½ oz / ⅔ cup caster (superfine) sugar
 2 large eggs
 2 tbsp plain (all purpose) flour

FOR THE PASTRY

200 g / 7 oz / 1 ½ cups plain (all purpose) flour
 100 g / 3 ½ oz / ½ cup butter, cubed
 50 g / 1 ¾ oz / ¼ cup caster (superfine) sugar

FOR THE OVEN-DRIED PLUMS
 900 g / 2 lb plums, stoned and halved
 3 tbsp runny honey

- Preheat the oven to 140°C (120° fan), 280F, gas 1. Spread the plums out on a baking sheet, cut side up and brush with honey. Dry out in the oven for 2 hours then leave to cool.
- Increase the oven temperature to 200°C (180° fan), 390F, gas 6.
- Meanwhile, make the pastry. Rub the butter into the flour until the mixture resembles fine breadcrumbs.
- Stir in the sugar and add enough cold water to bring the pastry together into a pliable dough.
- Chill the dough for 30 minutes then roll out on a floured surface. Use the pastry to line a rectangular tin.
- Whisk together the almonds, butter, sugar, eggs and flour until smoothly whipped and spoon the mixture into the pastry case.
- Arrange the oven-dried plums on top and bake for 25 minutes or until cooked through.

Oven-Dried Apricot Tart

146

- Replace the plums with the same amount of apricots.

Fig and Orange Muffins



Fig and Lemon Muffins

148

- For a sharper tasting muffin use the zest of two lemons instead of the oranges.

Prune and Orange Muffins

149

- Using 8 prunes halved and quartered will give a slightly firmer but sweet tasting muffin.

PREPARATION TIME 25 MINUTES

COOKING TIME 20-25 MINUTES

INGREDIENTS

1 large egg
 120 ml / 4 fl. oz / ½ cup sunflower oil
 120 ml / 4 fl. oz / ½ cup milk
 375 g / 12 ½ oz / 2 ½ cups self-raising flour, sifted
 1 tsp baking powder
 200 g / 7 oz / ¾ cup caster (superfine) sugar
 1 orange, zest finely grated
 4 fresh figs, chopped

- Preheat the oven to 180°C (160° fan), gas 4 and line a 12-hole muffin tin with greaseproof paper.
- Beat the egg in a jug with the oil and milk until well mixed.
- Mix the flour, baking powder, sugar and orange zest in a bowl.
- Pour in the egg mixture and stir just enough to combine then fold in the figs.
- Divide the mixture between the paper cases and bake for 20 – 25 minutes.
- Test with a wooden toothpick, if it comes out clean, the cakes are done.
- Transfer the muffins to a wire rack and leave to cool completely.

150

MAKES 6

Plum Tartlets



PREPARATION TIME 15 MINUTES

COOKING TIME 25-35 MINUTES

INGREDIENTS

110 g / 4 oz / ½ cup butter, cubed and chilled

110 g / 4 oz / ¾ cup plain (all purpose) flour

110 g / 4 oz / ¾ cup stoneground wholemeal flour

450 g / 1 lb plums, halved and stoned

450g / 1 lb / 1 ¼ cup plum jam (jelly)

- Preheat the oven to 200°C (180° fan) / 400F / gas 6.
- Rub the butter into the flours until the mixture resembles fine breadcrumbs.
- Stir in just enough cold water to bring the pastry together into a pliable dough.
- Roll out the pastry on a floured surface and cut out 6 circles then use them to line 6 tartlet tins.
- Arrange the halved plums in the pastry case and spoon over the jam.
- Bake for 25 – 35 minutes or until the pastry is crisp and the jam has melted around the plums.

Apricot Tartlets

151

- Use apricots instead of plums and apricot jam instead of plum jam for a golden delicious tartlet.

152

MAKES 12

Raspberry Sponge Squares



PREPARATION TIME 10 MINUTES

COOKING TIME 30-35 MINUTES

INGREDIENTS

175 g / 6 oz / 1 ¼ cup self-raising flour

2 tsp baking powder

175 g / 6 oz / ¾ cup caster (superfine) sugar

175 g / 6 oz / ¾ cup butter

3 eggs

200 g / 7 oz / 1 ½ cups raspberries

icing (confectioners) sugar to dust

- Preheat the oven to 180°C (160 fan), gas 4 and grease and line a square cake tin.
- Put the flour, baking powder, sugar, butter and eggs in a mixing bowl and whisk them together with an electric whisk for 4 minutes or until pale and well whipped.
- Arrange the raspberries in the bottom of the cake tin and spoon over the cake mixture.
- Bake for 30 - 35 minutes. The cake is ready when a toothpick inserted in the centre comes out clean.
- Transfer the cake to a wire rack to cool completely before dusting with icing (confectioners) sugar and cutting into squares.

Strawberry Sponge Squares

153

- Use 200g/ 7 oz of fresh strawberries for a summer twist to this sponge classic.

154

MAKES 6

Redcurrant Tartlets

- Preheat the oven to 200°C (180° fan) / 400F / gas 6.
- Rub the butter into the flour until the mixture resembles fine breadcrumbs.
- Stir in just enough cold water to bring the pastry together into a pliable dough.
- Roll out the pastry on a floured surface and cut out 6 circles then use them to line 6 tartlet tins.
- Divide the redcurrant jelly between the pastry cases and bake for 20 – 25 minutes or until the pastry is crisp.
- Arrange the redcurrants on top while the tarts are still warm then leave to cool.

PREPARATION TIME 20 MINUTES

COOKING TIME 20-25 MINUTES

INGREDIENTS

110 g / 4 oz / ½ cup butter, cubed and chilled
 225 g / 8 oz / 1 ½ cups plain (all purpose) flour
 300 g / 10 ½ oz / ¾ cup redcurrant jelly (jell-o)
 300 g / 10 ½ oz / 2 cups redcurrants



Blackcurrant Tartlets

155

- For a darker but equally delicious looking and tasting tart use blackcurrants instead of redcurrants.

156

SERVES 8

Rhubarb Frangipane Tart

- Preheat the oven to 200°C (180° fan), 390F, gas 6.
- To make the pastry, rub the butter into the flour until the mixture resembles fine breadcrumbs.
- Stir in the sugar and add enough cold water to bring the pastry together into a pliable dough.
- Chill the dough for 30 minutes then roll out on a floured surface. Use the pastry to line a 24cm round loose-bottomed cake tin.
- Prick the pastry with a fork, line with greaseproof paper and fill with baking beans or rice.
- Bake for 10 minutes then remove the paper and baking beans. Return to the oven for 8 minutes to crisp.
- Mix together the remaining ingredients and spoon the mixture into the pastry case.
- Bake the tart for 25 minutes or until the frangipane is cooked through.

PREPARATION TIME 45 MINUTES

COOKING TIME 35-45 MINUTES

INGREDIENTS

150 g / 5 ½ oz / 1 ½ cups ground almonds
 150 g / 5 ½ oz / ¾ cup butter, softened
 150 g / 5 ½ oz / ¾ cup caster (superfine) sugar
 2 large eggs
 2 tbsp plain (all purpose) flour
 3 sticks rhubarb, chopped

FOR THE PASTRY

200 g / 7 oz / 1 ½ cup plain (all purpose) flour
 100 g / 3 ½ oz / ½ cup butter, cubed
 50 g / 1 ¾ oz / ¼ cup caster (superfine) sugar



Raspberry Frangipane Tart

157

- For a sweeter tasting tart use 175g/ 6 oz of fresh raspberries in this delicious tasting recipe.

Rhubarb and Custard Tart



Rhubarb, Nutmeg and Custard Tart

159

- Add $\frac{1}{2}$ teaspoon of nutmeg to the custard recipe for a slightly spiced tasting tart.

Rhubarb and Raisin Custard Tart

160

- To add a little sweetness to this tart add four tablespoons of raisins to the custard base mix.

PREPARATION TIME 40 MINUTES

COOKING TIME 40-50 MINUTES

INGREDIENTS

3 sticks rhubarb, chopped
4 tbsp caster (superfine) sugar
icing (confectioners) sugar to dust

FOR THE PASTRY

200g / 7 oz / 1 $\frac{1}{2}$ cups plain (all purpose) flour
100g / 3 $\frac{1}{2}$ oz / $\frac{1}{2}$ cup butter, cubed

FOR THE CUSTARD

4 large egg yolks
75 g / 2 $\frac{1}{2}$ oz / $\frac{1}{2}$ cup caster (superfine) sugar
1 tsp vanilla extract
2 tsp cornflour
450 ml / 16 fl. oz / 1 $\frac{3}{4}$ cups whole milk

- Preheat the oven to 200°C (180° fan), 390°F, gas 6.
- Put the rhubarb in a roasting tin and sprinkle with sugar then bake for 20 minutes or until tender.
- Meanwhile, make the pastry. Rub the butter into the flour and add just enough cold water to bind.
- Chill for 30 minutes then roll out on a floured surface. Use the pastry to line a rectangular tart tin.
- Prick the pastry with a fork, line with clingfilm and fill with baking beans or rice.
- Bake for 10 minutes then remove the clingfilm and baking beans and cook for another 8 minutes to crisp.
- Reduce the oven temperature to 170°C (150° fan), 340°F, gas 3.
- Whisk together the custard ingredients and pour into the pastry case. Arrange the rhubarb on top.
- Bake the tart for 25 – 35 minutes or until the custard is just set in the centre.
- Leave to cool completely before dusting with icing (confectioners) sugar.

161

SERVES 8

Summer Fruit Meringue Roulade

- Preheat the oven to 180°C (160° fan), 355°F, gas 4 and line a Swiss roll tin with non-stick baking paper.
- Whisk the egg whites with the cream of tartar until stiff then whisk in the caster (superfine) sugar a tablespoon at a time.
- Spread it onto the Swiss roll tray in an even layer with a palette knife and bake for 15 minutes.
- Leave to cool completely.
- Whip the double cream until it just holds its shape.
- Sprinkle a large sheet of greaseproof paper with icing (confectioners) sugar and turn the meringue out onto it.
- Spread the meringue with cream and sprinkle over the berries then roll it up, using the greaseproof paper to help you.
- Dust with more icing (confectioners) sugar before serving.

PREPARATION TIME 20 MINUTES

COOKING TIME 15 MINUTES

INGREDIENTS

4 large egg whites
 a pinch cream of tartar
 200 g / 7 oz / ¾ cup caster (superfine) sugar
 300 ml / 10 ½ fl. oz / 1 ¼ cups double cream
 200 g / 7 oz / 1 ½ cups mixed berries
 icing (confectioners) sugar for dusting



Tropical Fruit Meringue Roulade

162

- Use 200g / 7 oz of mixed tropical fruit such as mango, pineapple and banana instead of the berries for a colourful and exotic tasting roulade.

163

SERVES 10-12

Rose and Mint Cheesecake

- Preheat the oven to 180°C (160° fan), 355°F, gas 4.
- Whisk together the filling ingredients until smooth.
- Spoon the cheesecake mixture into the pastry case, levelling the top with a palette knife.
- Bake the cheesecake for 40 – 50 minutes or until the centre is only just set.
- Leave to cool completely in the tin.
- Brush the rose petals and mint leaves with a thin layer of egg white and dip them in the caster (superfine) sugar. Leave to dry on a wire rack for 2 hours.
- Decorate the tart with the leaves and petals and serve.

PREPARATION TIME 45 MINUTES

COOKING TIME 1 HOUR

10 MINUTES

INGREDIENTS

FOR THE FILLING

600 g / 1 lb 5 oz / 2 ¾ cups cream cheese
 250 ml / 9 fl. oz / 1 cup whole milk
 175 g / 6 oz / ¾ cup caster (superfine) sugar
 2 large eggs
 1 egg yolk
 2 tbsp plain (all purpose) flour
 2 tsp rose water
 2 tbsp rose petal jam
 1 tbsp mint leaves, finely shredded
 square 30 cm pastry case

FOR THE CRYSTALLISED

PETALS AND LEAVES

12 fresh rose petals
 8 fresh mint leaves
 1 egg white, beaten
 3 tbsp caster (superfine) sugar



Rose and Apricot Cheesecake

164

- For a fruity yet floral tasting cheesecake use 3 dried apricots very finely diced in the filling mix instead of the fresh mint leaves.

165

MAKES 6

Cranberry Sponges



PREPARATION TIME 10 MINUTES

COOKING TIME 20-25 MINUTES

INGREDIENTS

175 g / 6 oz / 1 ¼ cups self-raising flour
 2 tsp baking powder
 175 g / 6 oz / ¾ cup caster (superfine) sugar
 175 g / 6 oz / ¾ cup butter
 3 eggs
 200 g / 7 oz / 1 ½ cups cranberries

- Preheat the oven to 180°C (160 fan), gas 4 and grease and 6 individual cake tins.
- Put the flour, baking powder, sugar, butter and eggs in a mixing bowl and whisk them together with an electric whisk for 4 minutes or until pale and well whipped.
- Fold in the cranberries and divide the mixture between the tins.
- Bake for 20 - 25 minutes. The cakes are ready when a toothpick inserted comes out clean.
- Transfer the cakes to a wire rack to cool completely.

Sour Cherry Sponges

166

- Sour cherries work well in this recipe if you don't want to use the cranberries, use the same quantities indicated in the recipe above just remember to chop the cherries up a little.

167

MAKES 12

Apricot Cupcakes



PREPARATION TIME 10 MINUTES

COOKING TIME 15-20 MINUTES

INGREDIENTS

110 g / 4 oz / ¾ cup self-raising flour, sifted
 110 g / 4 oz / ½ cup caster (superfine) sugar
 110 g / 4 oz / ½ cup butter, softened
 2 large eggs
 1 tsp vanilla extract
 12 canned apricot halves, drained

- Preheat the oven to 190°C (170° fan), 375F, gas 5 and line a 12-hole cupcake tin with paper cases.
- Combine the flour, sugar, butter, eggs and vanilla extract in a bowl and whisk together for 2 minutes or until smooth.
- Divide the mixture between the paper cases and press an apricot half into each one.
- Transfer the tin to the oven and bake for 15 - 20 minutes.
- Test with a wooden toothpick, if it comes out clean, the cakes are done.
- Transfer the cakes to a wire rack and leave to cool completely.

Peach Cupcakes

168

- Use canned peaches cut into quarters for slightly sweeter but equally delicious tasting cupcakes.

Treacle Tart



Treacle and Ginger Tart

170

- Adding a tablespoon of ground ginger to this delicious classic will add a little warmth to every mouthful.

PREPARATION TIME 25 MINUTES

COOKING TIME 25-30 MINUTES

INGREDIENTS

250 g / 9 oz puff pastry
 350 g / 12 ½ oz / 1 cup golden syrup
 2 lemons, zest and juice
 175 g / 6 oz / 2 ½ cups white
 breadcrumbs

- Preheat the oven to 200°C (180° fan), 390F, gas 6.
- Roll out the pastry on a floured surface and use it to line a round tart tin. Trim the edges and reserve any off-cuts.
- Heat the golden syrup with the lemon zest and juice until runny then stir in the breadcrumbs.
- Spoon the filling into the pastry case and level the top.
- Roll out the pastry off-cuts and cut them into thin strips. Twist each strip and lay it across the tart in a lattice pattern, securing the ends with a dab of water.
- Bake for 25 – 30 minutes or until the pastry is cooked through underneath.

Treacle and Lemon Tart

171

- Add the zest of one lemon to the tart filling mixture for a fresher more acidic taste.

Strawberry and Custard Tartlets



PREPARATION TIME 45 MINUTES

COOKING TIME 15-20 MINUTES

INGREDIENTS

200 g / 7 oz / 1 ½ cups strawberries, sliced

FOR THE PASTRY

200g / 7 oz / 1 ½ cups plain (all purpose) flour

100g / 3 ½ oz / ½ cup butter, cubed

FOR THE CUSTARD

2 large egg yolks

55 g / 2 oz / ¼ cup caster (superfine) sugar

1 tsp vanilla extract

2 tsp cornflour

225 ml / 8 fl. oz / ¾ cup whole milk

- To make the pastry, rub the butter into the flour and add just enough cold water to bind.
- Chill for 30 minutes.
- Preheat the oven to 200°C (180° fan), 390F, gas 6.
- Roll out the pastry on a floured surface and use it to line 6 tartlet cases, rerolling the trimmings as necessary.
- Arrange the strawberry slices in the pastry cases.
- Whisk the custard ingredients together in a jug and ¾ fill the pastry cases.
- Bake the tarts for 15 – 20 minutes or until the custard has set and the pastry is crisp.

Raspberry and Custard Tarts

173

- Use 200g/ 7 oz of fresh raspberries instead of the strawberries for a slightly more acidic but delicious tasting tart.

Summer Fruit Loaf Cake



PREPARATION TIME 15 MINUTES

COOKING TIME 55 MINUTES

INGREDIENTS

225 g / 8oz / 1 ½ cups self raising flour

100 g / 3 ½ oz / ½ cup butter, cubed

85 g / 3 oz / ½ cup caster (superfine) sugar

100 g / 3 ½ oz / ¾ cup raspberries

100 g / 3 ½ oz / ¾ cup blackberries

55 g / 2 oz / ½ cup redcurrants

1 large egg

75 ml / 2 ½ fl. oz / ⅓ cup whole milk

- Preheat the oven to 180°C (160° fan), 355F, gas 4 and line a loaf tin with non-stick baking paper.
- Sieve the flour into a mixing bowl and rub in the butter until it resembles fine breadcrumbs then stir in the sugar and fruit.
- Lightly beat the egg with the milk and stir it into the dry ingredients until just combined.
- Scrape the mixture into the loaf tin and bake for 55 minutes or until a skewer inserted in the centre comes out clean.
- Transfer the cake to a wire rack and leave to cool completely.

Winter Fruit Loaf Cake

175

- Use a mix of blackberries, raisins and prunes for a denser but equally delicious tasting loaf cake.

176

MAKES 12

Raspberry and Redcurrant Mini Loaves

- Preheat the oven to 190°C (170° fan), 375F, gas 5 and oil a 12-hole silicone mini loaf cake mould.
- Combine the flour, sugar, butter, eggs and vanilla in a bowl and whisk together for 2 minutes or until smooth. Fold in the fruit.
- Divide the mixture between the moulds, then transfer the mould to the oven and bake for 15 – 20 minutes.
- Test with a wooden toothpick, if it comes out clean, the cakes are done.
- Transfer the cakes to a wire rack and leave to cool completely.

PREPARATION TIME 10 MINUTES

COOKING TIME 15-20 MINUTES

INGREDIENTS

110 g / 4 oz / ¾ cup self-raising flour, sifted
 110 g / 4 oz / ½ cup caster (superfine) sugar
 110 g / 4 oz ½ cup butter, softened
 2 large eggs
 1 tsp vanilla extract
 75 g / 2 ½ oz / ½ cup raspberries
 75 g / 2 ½ oz / ½ cup redcurrants



Raspberry, Redcurrant and Vanilla Mini Loaf

177

- For a slightly deeper tasting sponge at _ teaspoon of vanilla extract and the seeds of half a fresh vanilla pod to the cake batter mix.

178

MAKES 6

Summer Berry and Mascarpone Tartlets

- Preheat the oven to 200°C (180° fan), 390F, gas 6.
- To make the pastry, rub the butter into the flour and add just enough cold water to bind.
- Chill for 30 minutes then roll out on a floured surface. Use the pastry to line 6 tartlet cases.
- Prick the pastry with a fork, line with clingfilm and fill with baking beans or rice.
- Bake for 10 minutes then remove the clingfilm and baking beans.
- Brush the inside of the pastry cases with beaten egg and cook for another 8 minutes to crisp.
- Whisk the mascarpone with the icing (confectioners) sugar and vanilla extract until smooth.
- When the pastry cases have cooled to room temperature, spoon in the filling and level the tops.
- Arrange the fruit on top of the filling and serve.

PREPARATION TIME 45 MINUTES

COOKING TIME 18 MINUTES

INGREDIENTS

450 g / 1 lb / 2 cups mascarpone
 100 g / 3 ½ oz / 1 cup icing (confectioners) sugar
 1 tsp vanilla extract
 12 strawberries, halved
 12 raspberries
 100 g / 3 ½ oz / ¾ cup blueberries
 6 sprigs redcurrants

FOR THE PASTRY

200g / 7 oz / 1 ½ cups plain (all purpose) flour
 100g / 3 ½ oz / ½ cup butter, cubed
 1 egg, beaten



Summer Berry and Crème Fraîche Tartlets

179

- Swap the mascarpone for crème fraîche for a slightly different take on this French classic.

MAKES 1 LARGE
OR 2 SMALL

Tea Leaf Pound Cake



Lavender Pound Cake

181

- Use edible lavender flowers instead of the tea leaves for a more aromatic cake.

Lemon and Stem Ginger Pound Cake

182

- Swap the tea leaves for finely chopped stem ginger and add the zest of one unwaxed lemon to the cake batter mix, follow recipe as above.

PREPARATION TIME 20 MINUTES

COOKING TIME 45-55 MINUTES

INGREDIENTS

55 g / 2 oz / ½ cup good quality tea leaves
450 g / 1 lb / 2 cups butter, softened
150 g / 1 lb / 2 cups caster (superfine) sugar
8 large eggs, beaten
450 g / 1 lb / 3 cups self-raising flour
2 tbsp granulated sugar

- Preheat the oven to 180°C (160° fan), 355F, gas 4 and grease and line a 4 lb loaf tin, or 2 x 2 lb loaf tins, with greaseproof paper.
- Soak the tea leaves in warm water for 5 minutes.
- Cream the butter and caster (superfine) sugar together until well whipped then gradually whisk in the eggs, beating well after each addition.
- Fold in the flour and half of the tea leaves then scrape the mixture into the tin.
- Bake the cake for 45 - 55 minutes or until a skewer inserted in the centre comes out clean.
- Turn the loaf out onto a wire rack and leave to cool.
- Meanwhile, dry the rest of the tea leaves with kitchen paper and mix them with the granulated sugar. Sprinkle in a line along the top of the cake.

183

MAKES 6

Blackcurrant and Redcurrant Tartlets

- Preheat the oven to 200°C (180° fan), 390°F, gas 6.
- To make the pastry, rub the butter into the flour and sugar then add the egg with just enough cold water to bind.
- Wrap the dough in clingfilm and chill for 30 minutes then roll out on a floured surface.
- Use the pastry to line 6 tartlet tins and trim the edges.
- Prick the pastry with a fork, line with clingfilm and fill with baking beans or rice.
- Bake for 10 minutes then remove the clingfilm and baking beans and cook for another 8 minutes to crisp.
- Mix the blackcurrants and redcurrants with the redcurrant jelly and spoon the mixture into the tartlet cases. Return them to the oven for 10 minutes.
- Leave the tartlets to cool for 10 minutes before dusting with icing (confectioners) sugar and serving with the passion fruit sorbet.

PREPARATION TIME 45 MINUTES

COOKING TIME 25-30 MINUTES

INGREDIENTS

200 g / 7 oz / 1 ½ cups blackcurrants
 200 g / 7 oz / 1 ½ cups redcurrants
 100 g / 3 ½ oz / ½ cup edcurrant jelly (jell-o)

FOR THE PASTRY

100 g / 3 ½ oz / ½ cup butter, cubed
 200 g / 7 oz / 1 ½ cups plain (all purpose) flour
 55 g / 2 oz / ¼ cup caster (superfine) sugar
 1 egg, beaten

TO SERVE

icing (confectioners) sugar to dust
 6 scoops passion fruit sorbet



Kumquat Tartlets

184

- Swap the berries for chopped kumquats and use marmalade instead of redcurrant jelly to bind for a sharp tasting tartlet. Serve with vanilla ice cream if desired.

185

SERVES 10-12

Chocolate Layer Cake

- Preheat the oven to 180°C (160° fan), 355°F, gas 4 and grease and line 3 x 20 cm round cake tins.
- Whisk together all of the cake ingredients with an electric whisk for 4 minutes or until well whipped.
- Divide the mixture between the tins and bake for 30 - 35 minutes.
- The cakes are ready when a toothpick inserted comes out clean.
- Transfer the cakes to a wire rack to cool completely.
- Bring the cream almost to a simmer then pour it over the chopped chocolate and stir until smooth.
- Add the butter and blend it in with a stick blender.
- When the ganache has cooled to a spreadable consistency, use it to sandwich the cakes together, finishing with a thick layer on top.

PREPARATION TIME 10 MINUTES

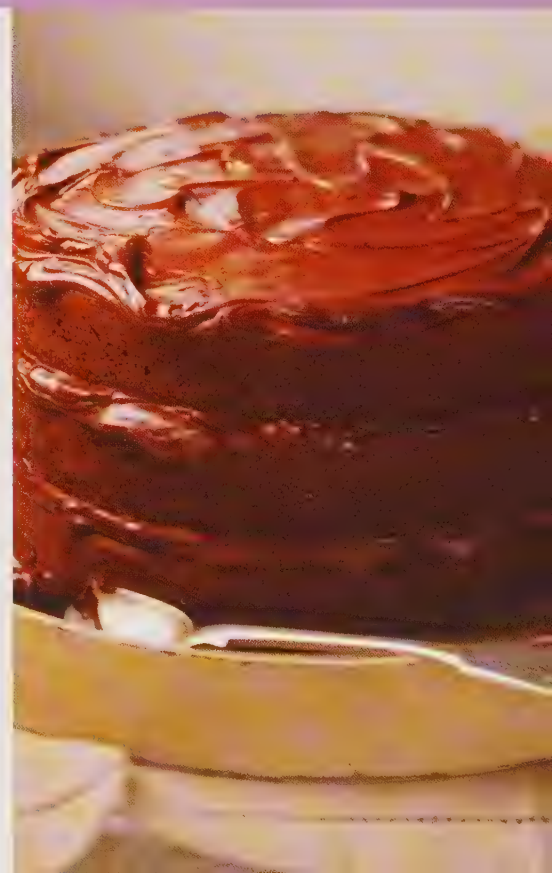
COOKING TIME 30-35 MINUTES

INGREDIENTS

225 g / 8 oz / 1 ½ cups self-raising flour
 55 g / 2 oz / ½ cup unsweetened cocoa powder
 3 tsp baking powder
 225 g / 8 oz / 1 cup caster (superfine) sugar
 225 g / 8 oz / 1 cup butter
 4 large eggs

FOR THE GANACHE

300 ml / 10 ½ fl. oz / 1 ¼ cups double cream
 300 g / 10 ½ oz dark chocolate (minimum 60 % cocoa solids), chopped
 75 g / 2 ½ oz / ½ cup butter, cubed



Mocha Layer Cake

186

- Add 2 tablespoons of espresso to the cake batter mix for a mocha style sponge. Optional extra to add 1 tablespoon of camp coffee extract to the ganache topping.

187

MAKES 6

Tourteau Cheesecakes



PREPARATION TIME 20 MINUTES

COOKING TIME 50 MINUTES

INGREDIENTS

125 g / 4 ½ oz / ½ cup fresh goats' cheese

25 g / ¾ oz / 2 tbsp cornflour

75 g / 2 ½ oz / ½ cup caster (superfine) sugar

1 tbsp milk

1 tsp vanilla extract

3 eggs, separated

FOR THE PASTRY

110 g / 4 oz / ½ cup butter, cubed and chilled

225 g / 8 oz / 1 ½ cups plain (all purpose) flour

- Preheat the oven to 180°C (160° fan), 355F, gas 4.
- Rub the butter into the flour until the mixture resembles fine breadcrumbs.
- Stir in just enough cold water to bring the pastry together into a pliable dough.
- Roll out the pastry on a floured surface and cut out 6 circles then use them to line 6 Tourteau moulds.
- Beat the goats' cheese with the cornflour, sugar, milk and vanilla extract until smooth then beat in the egg yolks.
- Whisk the egg whites in a clean, grease-free bowl until stiff then fold them into the goat's cheese mixture.
- Spoon the filling into the pastry cases and bake for 50 minutes or until the tops are dark brown and the centres have set.

Vanilla Cheesecakes

188

- Add 1 teaspoon of vanilla extract to the goats cheese filling for extra flavour.

189

SERVES 8

White Chocolate Loaf Cake



PREPARATION TIME 15 MINUTES

COOKING TIME 55 MINUTES

INGREDIENTS

225 g / 8oz / 1 ½ cups self raising flour

100 g / 3 ½ oz / ½ cup butter, cubed

85 g / 3oz / ½ cup caster (superfine) sugar

150 g / 5 ½ oz white chocolate, chopped

1 large egg

75 ml / 2 ½ fl. oz / ½ cup whole milk

- Preheat the oven to 180°C (160° fan), 355F, gas 4 and line a loaf tin with non-stick baking paper.
- Sieve the flour into a mixing bowl and rub in the butter until it resembles fine breadcrumbs then stir in the sugar and white chocolate.
- Lightly beat the egg with the milk and stir it into the dry ingredients until just combined.
- Scrape the mixture into the loaf tin and bake for 55 minutes or until a skewer inserted in the centre comes out clean.
- Transfer the cake to a wire rack and leave to cool completely.

Chilli Chocolate Loaf Cake

190

- Swap the white chocolate for dark chocolate infused with chilli for a decadent sweet spicy cake.

Chocolate Ganache Gateau



Passion Fruit Ganache Gateau

192

- When making the ganache substitute 100ml of cream for passion fruit juice for a rich, fruity decadent gateau.

Spiced Orange Ganache Gateau

193

- Add 2 drops of orange blossom water to the ganache and add the zest of half an orange together with 1 tsp of mixed spice for a more festive gateau.

PREPARATION TIME 10 MINUTES

COOKING TIME 45-50 MINUTES

INGREDIENTS

110 g / 4 oz / $\frac{2}{3}$ cup self-raising flour
 28 g / 1 oz / $\frac{1}{4}$ cup unsweetened
 cocoa powder
 1 tsp baking powder
 110 g / 4 oz / $\frac{1}{2}$ cup caster (superfine)
 sugar
 110 g / 4 oz / $\frac{1}{2}$ cup butter
 2 large eggs

FOR THE GANACHE

300 ml / 10 $\frac{1}{2}$ fl. oz / $\frac{1}{4}$ cups double
 cream
 300 g / 10 $\frac{1}{2}$ oz dark chocolate,
 chopped
 75 g / 2 $\frac{1}{2}$ oz / $\frac{1}{2}$ cup butter, cubed

FOR THE WHITE

CHOCOLATE CURLS

100 g / 3 $\frac{1}{2}$ oz white chocolate

- Preheat the oven to 180°C (160° fan), 355F, gas 4 and grease and line a 20 cm round spring-form cake tin.
- Whisk together all of the cake ingredients with an electric whisk for 4 minutes.
- Scrape the mixture into the tin and bake for 30 - 35 minutes.
- The cake is ready when a toothpick inserted comes out clean.
- Transfer the cake to a wire rack to cool completely before slicing in half horizontally.
- Bring the cream to simmering point then pour it over the chocolate and stir until smooth.
- Blend in the butter with a stick blender.
- Clean the cake tin and line with clingfilm. Put a cake layer in the tin and pour over half of the ganache.
- Top with the second cake layer and pour the rest of the ganache on top. Level the surface and chill for 4 hours.
- Melt the white chocolate in a microwave or bain marie and spread it onto a clean chopping board or marble slab.
- When it has set, but before it becomes brittle, use a wallpaper scraper to make it into curls.

194

SERVES 8-10

Gluten Free Coconut Cake



PREPARATION TIME 5 MINUTES

COOKING TIME 45-55 MINUTES

INGREDIENTS

225 g / 8 oz / 1 cup butter, softened
 225 g / 8 oz / 1 cup caster (supertine) sugar
 1 vanilla pod, seeds only
 4 large eggs, beaten
 225 g / 4 ½ oz / 1 ½ cups rice flour
 1 tsp baking powder
 100 g / 3 ½ oz / 1 cup desiccated coconut

- Preheat the oven to 180°C (160° fan), 355°F, gas 4 and grease and line a 23 cm round cake tin with greaseproof paper.
- Cream the butter, sugar and vanilla seeds together until well whipped then gradually whisk in the eggs, beating well after each addition.
- Fold in the flour and coconut then scrape the mixture into the tin.
- Bake the cake for 45 - 55 minutes or until a skewer inserted in the centre comes out clean.

Gluten Free Almond Cake

195

- Substitute the desiccated coconut for ground almonds and decorate with flaked (slivered) almonds if desired.

196

MAKES 6

Fig and Almond Tartlets



PREPARATION TIME 45 MINUTES

COOKING TIME 35 MINUTES

INGREDIENTS

150g / 5 ½ oz / 1 ½ cups ground almonds
 150g / 5 ½ oz / ¾ cup butter, softened
 150g / 5 ½ oz / ¾ cup caster (supertine) sugar
 2 large eggs
 2 tbsp plain (all purpose) flour
 3 fresh figs, chopped
 2 tbsp flaked (slivered) almonds

FOR THE PASTRY

200g / 7 oz / 1 ½ cups plain (all purpose) flour
 100g / 3 ½ oz / ½ cup butter, cubed
 10g / 1 ¼ oz / ¼ cup caster (supertine) sugar

- Preheat the oven to 200°C (180° fan), 390°F, gas 6.
- To make the pastry, rub the butter into the flour until the mixture resembles fine breadcrumbs.
- Stir in the sugar and add enough cold water to bring the pastry together into a pliable dough.
- Chill the dough for 30 minutes then roll out on a floured surface. Use the pastry to line 6 tartlet cases.
- Prick the pastry with a fork, line with greaseproof paper and fill with baking beans or rice.
- Bake for 10 minutes then remove the paper and beans.
- Return to the oven for 8 minutes to crisp.
- Whisk together the almonds, butter, sugar, eggs and flour until smoothly whipped and fold in the figs.
- Spoon the mixture into the pastry cases, sprinkle with flaked (slivered) almonds and bake for 15 minutes or until the frangipane is cooked through.

Pear and Almond Tarts

197

- Substitute the figs for 4 canned pears roughly chopped for a different fruity tasting tart.

MAKES 9

Chocolate and Walnut Brownies

- Preheat the oven to 170°C (150° fan), 340°F, gas 3 and oil and line a 20 cm x 20 cm square cake tin.
- Melt the chocolate, cocoa and butter together in a saucepan, then leave to cool a little.
- Whisk the sugar and eggs together with an electric whisk for 3 minutes or until very light and creamy.
- Pour in the chocolate mixture and sieve over the flour, then fold everything together with the walnuts until evenly mixed.
- Scrape into the tin and bake for 35 – 40 minutes or until the outside is set, but the centre is still quite soft, as it will continue to cook as it cools.
- Leave the brownie to cool completely before cutting into 9 squares.

PREPARATION TIME 25 MINUTES

COOKING TIME 35-40 MINUTES

INGREDIENTS

110 g / 4 oz milk chocolate, chopped
 85 g / 3 oz / $\frac{3}{4}$ cup unsweetened
 cocoa powder, sifted
 225 g / 8 oz / 1 cup butter
 450 g / 15 oz / 2 $\frac{1}{2}$ cups light brown
 sugar
 4 large eggs
 110 g / 4 oz / $\frac{3}{4}$ cup self-raising flour
 110 g / 4 oz / $\frac{3}{4}$ cup walnuts, chopped



Chocolate and Pine Nut Brownies 199

- For a milder, nutty tasting brownies use chopped toasted pine nuts instead of the walnuts in this recipe.

SERVES 8-10

Chocolate and Pecan Bundt Cake

- Preheat the oven to 180°C (160° fan), 355°F, gas 4 and butter a bundt tin.
- Cream the butter and sugar together until well whipped then gradually whisk in the eggs, beating well after each addition.
- Fold in the flour, ground pecans and chocolate chunks then scrape the mixture into the tin.
- Bake the cake for 45 minutes or until a skewer inserted in the centre comes out clean.
- Turn the cake out onto a wire rack and leave to cool.
- Melt the chocolate, butter and syrup together over a low heat, stirring regularly, then spoon it over the cake. Sprinkle with chopped pecan nuts.

PREPARATION TIME 5 MINUTES

COOKING TIME 45 MINUTES

INGREDIENTS

225 g / 8 oz / 1 cup butter, softened
 225 g / 8 oz / 1 cup caster (superfine)
 sugar
 4 large eggs, beaten
 125 g / 4 $\frac{1}{2}$ oz / $\frac{3}{4}$ cup self-raising
 flour
 100 g / 3 $\frac{1}{2}$ oz / 1 cup ground pecan
 nuts
 100 g / 3 $\frac{1}{2}$ oz dark chocolate
 (minimum 60 % cocoa solids),
 chopped

TO FINISH

100 g / 3 $\frac{1}{2}$ oz dark chocolate
 (minimum 60 % cocoa solids),
 chopped
 28 g / 1 oz butter
 2 tbsp golden syrup
 55 g / 2 oz / $\frac{1}{2}$ cup pecan nuts,
 chopped

Chocolate and Pistachio Bundt Cake

(201)

- Instead of pecans use chopped pistachio for a more colourful take on this traditional round cake.



Wholemeal Chocolate Cake



Chestnut Chocolate Cake

203

- If you want to try using a different flour to wholemeal try chestnut for a nuttier tasting cake. Decorate with a handful of chopped, candied chestnuts for extra flavour.

Wholemeal Chocolate and Coffee Cake

204

- For lovers of coffee add 2 tablespoons of coffee to the chocolate icing mixture.

PREPARATION TIME 30 MINUTES

COOKING TIME 35-40 MINUTES

INGREDIENTS

150 g / 6 oz / 1 cup stoneground wholemeal flour
 1 tsp baking powder
 28 g / 1 oz / ¼ cup unsweetened cocoa powder
 2 tsp baking powder
 175 g / 6 oz / ¾ cup caster (supertine) sugar
 175 g / 6 oz / ¾ cup butter
 3 large eggs

TO DECORATE

200 ml / 7 fl. oz / ¾ cup double cream
 200 g / 7 oz milk chocolate, chopped
 50 g / 1 ¾ oz / ¼ cup butter
 2 tbsp runny honey

- Preheat the oven to 180°C (160° fan), 355F, gas 4 and grease and line 2 x 20 cm round cake tins.
- Whisk together all of the cake ingredients with an electric whisk for 4 minutes or until well whipped.
- Divide the mixture between the tins and bake for 35 - 40 minutes.
- The cakes are ready when a toothpick inserted in the centre comes out clean.
- Transfer the cakes to a wire rack to cool completely.
- Bring the cream to a simmer then pour it over the chopped chocolate and stir until smooth.
- Blend in the butter and honey with a stick blender.
- When the ganache has cooled to a spreadable consistency, use a third of it to sandwich the cakes together. Spread the rest over the top and sides of the cake with a palette knife.

205

SERVES 8

Almond Filo Pie

- Preheat the oven to 180°C (160° fan), 355F, gas 4 and butter a round baking dish.
- Brush 10 sheets of filo pastry with melted butter and use to line the baking dish.
- Put the almonds, sugar and lemon zest in a food processor and pulse until finely chopped.
- Add half of the remaining butter and pulse again.
- Spread a third of the almond mixture across the bottom of the pastry case.
- Top with a third of the remaining pastry sheets, making sure each one is well buttered.
- Continue layering, finishing with a layer of buttered filo, then fold in the edges to neaten.
- Bake the pie in the oven for 35 – 45 minutes or until the pastry is golden and cooked through in the centre.
- Unmould the pie and dust liberally with icing sugar.

PREPARATION TIME 25 MINUTES

COOKING TIME 35-45 MINUTES

INGREDIENTS

450 g / 1 lb filo pastry
 200 g / 7 oz / $\frac{3}{4}$ cup butter, melted
 450 g / 1 lb / 3 cups blanched almonds
 100 g / 3 $\frac{1}{2}$ oz / $\frac{1}{2}$ cup caster (superfine) sugar
 1 lemon, zest finely grated
 icing (confectioners) sugar to dust



Hazelnut Filo Pie

206

- If you love nuts swap the almonds for hazelnuts (cob nuts) for extra flavour and texture.

207

SERVES 8

Plum and Honey Loaf Cake

- Preheat the oven to 180°C (160° fan), 355F, gas 4 and line a loaf tin with non-stick baking paper.
- Sieve the flour into a mixing bowl and rub in the butter until it resembles fine breadcrumbs then stir in the sugar and plums.
- Lightly beat the egg with the milk and honey then stir it into the dry ingredients until just combined.
- Scrape the mixture into the loaf tin and bake for 55 minutes or until a skewer inserted comes out clean.
- Transfer the cake to a wire rack and leave to cool completely.

PREPARATION TIME 15 MINUTES

COOKING TIME 55 MINUTES

INGREDIENTS

225 g / 8oz / 1 $\frac{1}{2}$ cups self raising flour
 100 g / 3 $\frac{1}{2}$ oz / $\frac{1}{2}$ cup butter, cubed
 85 g / 3oz / $\frac{1}{2}$ cup caster (superfine) sugar
 4 plums, stoned and chopped
 1 large egg
 75 ml / 2 $\frac{1}{2}$ fl. oz / $\frac{1}{2}$ cup whole milk
 3 tbsp runny honey



Fig and Honey Loaf Cake

208

- Chop three figs and use instead of the plums for extra texture and a richer flavour to this delicious loaf cake.

209

SERVES 10-12

Almond Cake with Crème Pâtisserie



PREPARATION TIME 30 MINUTES

COOKING TIME 45-50 MINUTES

INGREDIENTS

50 g / 6 oz / ½ cup stoneground wholemeal flour
1 tsp baking powder
28 g / 1 oz cup ground almonds
28 g / 1 oz ¼ cup almonds, chopped
2 tsp baking powder
175 g / 6 oz / ¾ cup caster sugar
175 g / 6 oz / ¾ cup butter
3 large eggs

FOR THE CRÈME PATISSERIE

4 large egg yolks
75 g / 2 ½ oz / ½ cup caster sugar
1 tsp vanilla extract
2 tsp cornflour
450 ml / 16 fl. oz / 1 ¾ cups whole milk

TO FINISH

55 g / 2 oz / ¾ cup flaked (slivered) almonds, toasted
icing (confectioners) sugar, to dust

- Preheat the oven to 180°C (160° fan), 355F, gas 4 and grease and line a deep 20 cm round cake tin.
- Whisk together all of the cake ingredients with an electric whisk for 4 minutes or until well whipped.
- Scrape the mixture into the tin and bake for 45 - 50 minutes.
- The cake is ready when a toothpick inserted comes out clean.
- Transfer the cake to a wire rack to cool completely.
- To make the crème pâtisserie, whisk together the egg yolks, sugar, vanilla extract and cornflour.
- Heat the milk almost to a simmer then gradually whisk it into the egg mixture.
- Scrape the custard back into the saucepan and cook over a medium heat until it thickens, stirring constantly.
- Pour it into a bowl and leave to cool to room temperature.
- Spoon the crème pâtisserie into a piping bag fitted with a large star nozzle. Pipe a layer on top of the cake and a ring of stars round the outside.
- Fill the centre with toasted almonds and give a final dusting of icing (confectioners) sugar before serving.

210

SERVES 8

Apple and Cinnamon Cake



PREPARATION TIME 15 MINUTES

COOKING TIME 55 MINUTES

INGREDIENTS

225 g / 8 oz / 1 ½ cups self-raising flour
1 tsp ground cinnamon
100 g / 3 ½ oz / ½ cup butter, cubed
100 g / 3 ½ oz / ½ cup caster (superfine) sugar
1 large egg
75 ml / 2 ½ fl. oz / ½ cup whole milk
2 apples, peeled and grated

FOR THE TOPPING

100 g / 3 ½ oz / ½ cup cream cheese
4 tbsp golden syrup
1 tsp ground cinnamon

- Preheat the oven to 180°C (160° fan), 355F, gas 4 and grease and line a 23 cm round cake tin.
- Sieve the flour and cinnamon into a mixing bowl and rub in the butter until it resembles fine breadcrumbs, then stir in the sugar.
- Lightly beat the egg with the milk and grated apple and stir it into the dry ingredients until just combined.
- Scrape the mixture into the cake tin and bake for 55 minutes or until a skewer inserted comes out clean.
- Transfer the cake to a wire rack and leave to cool completely.
- Spread the top of the cake with cream cheese, swirling it with the back of the spoon.
- Heat the golden syrup with the cinnamon until runny then spoon it all over the cake to glaze.

MAKES 9

Almond and White Chocolate Blondies

- Preheat the oven to 170°C (150° fan), 340°F, gas 3 and oil and line a 20 cm x 20 cm square cake tin.
- Melt the chocolate and butter together in a saucepan, then leave to cool a little.
- Whisk the sugar and eggs together with an electric whisk for 3 minutes or until very light and creamy.
- Pour in the chocolate mixture and sieve over the flour, then fold everything together with the almonds until evenly mixed.
- Scrape into the tin and bake for 35 – 40 minutes or until the outside is set, but the centre is still quite soft, as it will continue to cook as it cools.
- Leave the blondie to cool completely before cutting into 9 squares.

PREPARATION TIME 25 MINUTES

COOKING TIME 15-20 MINUTES

INGREDIENTS

110 g / 4 oz white chocolate, chopped
 225 g / 8 oz / 1 cup butter
 450 g / 15 oz / 2 ½ cups light brown sugar
 4 large eggs
 110 g / 4 oz / ¾ cup self-raising flour
 110 g / 4 oz / ¾ cup almonds



212

SERVES 8

Tropical Sponge Pudding

PREPARATION TIME 20 MINUTES

COOKING TIME 35-45 MINUTES

INGREDIENTS

110 g / 4 oz / ¾ cup self-raising flour, sifted
 55 g / 2 oz / ½ cup desiccated coconut, plus extra for sprinkling

110 g / 4 oz / ½ cup caster (superfine) sugar
 110 g / 4 oz / ½ cup butter, softened
 2 large eggs
 1 tsp vanilla extract
 1 can pineapple chunks, drained
 1 can pink grapefruit segments, drained

- Preheat the oven to 190°C (170° fan), 375°F, gas 5 and butter a small baking dish
- Combine the flour, coconut, sugar, butter, eggs and vanilla extract in a bowl and whisk together for 2 minutes or until smooth.
- Spoon a third of the cake mixture into the baking dish. Mix the second third of the mixture with the pineapple chunks and spoon it into the baking dish.
- Fold the grapefruit segments into the rest of the cake mixture and spoon it on top then sprinkle with a little extra coconut.
- Bake the cake for 35 – 45 minutes.
- Test with a wooden toothpick, if it comes out clean, the cake is done.
- Serve warm with custard or cream.



213

SERVES 8

Apple, Almond and Sultana Loaf

PREPARATION TIME 10 MINUTES

COOKING TIME 55 MINUTES

INGREDIENTS

300 g / 10 ½ oz / 2 cups self-raising flour
 2 tsp baking powder
 250 g / 9 oz / 1 ½ cups brown sugar

250 g / 9 oz / 1 ¼ cups butter, softened
 5 large eggs
 2 eating apples, cored and chopped
 75 g / 2 ½ oz / ½ cup almonds
 75 g / 2 ½ oz / ¼ cup sultanas

- Preheat the oven to 170°C (150° fan), gas 3 and line a large loaf tin with non-stick baking paper.
- Sieve the flour and baking powder into a mixing bowl and add the sugar, butter and eggs.
- Beat the mixture with an electric whisk for 4 minutes or until smooth and well whipped.
- Fold in the apple, almonds and sultanas and scrape the mixture into the loaf tin.
- Bake for 55 minutes or until a skewer inserted comes out clean.
- Transfer the cake to a wire rack and leave to cool completely.



214

SERVES 8

Apple Crumble Tart



PREPARATION TIME 50 MINUTES

COOKING TIME 20 MINUTES

INGREDIENTS

450 g / 1 lb bramley apples, peeled and chopped
 50 g / 1 ¾ oz / ¼ cup caster (superfine) sugar
 1 tbsp cornflour

FOR THE PASTRY

200 g / 7 oz / 1 ½ cups plain (all purpose) flour
 100 g / 3 ½ oz / ½ cup butter, cubed and chilled

FOR THE CRUMBLE

150 g / 5 oz / ⅔ cup butter
 100 g / 3 ½ oz / ⅔ cup plain (all purpose) flour
 50 g / 1 ¾ oz / ½ cup ground almonds
 75 g / 2 ½ oz / ½ cup light brown sugar

- Preheat the oven to 200°C (180° fan), 390F, gas 6.
- First make the pastry. Sieve the flour into a mixing bowl then rub in the butter until the mixture resembles fine breadcrumbs.
- Stir in just enough cold water to bring the pastry together into a pliable dough then chill for 30 minutes.
- Mix the chopped apple with the sugar and cornflour.
- Roll out the pastry on a floured surface and use it to line a 23 cm round pie dish. Spoon in the apples and level the top.
- To make the crumble topping, rub the butter into the flour then stir in the almonds and sugar.
- Take handfuls of the topping and squeeze it into a clump, then crumble it over the apple.
- Bake the tart for 35 – 40 minutes until the crumble is golden brown. Leave to cool for 20 minutes before cutting.

Apple, Pear and Raisin Crumble Tart

215

- Use half apple and half pear for your fruit filling and add 4 tablespoons of raisins to the crumble mixture.

216

MAKES 6

Wholemeal Apple Tartlets



PREPARATION TIME 15 MINUTES

COOKING TIME 25-35 MINUTES

INGREDIENTS

110 g / 4 oz / ½ cup butter, cubed and chilled
 110 g / 4 oz / ⅔ cup stoneground wholemeal flour
 110 g / 4 oz / ⅔ cup plain (all purpose) flour
 3 apples, peeled and halved
 6 tbsp apricot jam (jelly)

- Preheat the oven to 200°C (180° fan), 390F, gas 6.
- Rub the butter into the flours until the mixture resembles fine breadcrumbs.
- Stir in just enough cold water to bring the pastry together into a pliable dough.
- Roll out the pastry on a floured surface and cut out 6 circles then use them to line 6 tartlet tins.
- Slice each apple half and fan them out inside the pastry cases. Spoon a tablespoon of apricot jam on top of each one.
- Bake for 25 – 35 minutes or until the pastry is crisp and the jam has melted around the apples.

Wholemeal Pineapple Tartlets

217

- Use one small pineapple peeled, cored and sliced instead of the apples for a tropical tasting tartlet.

Apple, Walnut and Honey Tartlets



Apple, Honey and Walnut Tartlets

219

- Maple syrup instead of the honey to glaze these tartlets gives a richer flavour to these delicious treats.

Peach, Pistachio and Lavender Honey Tartlets

220

- Use 4 peaches instead of apples to fill your tartlets. Use chopped pistachios with lavender honey for a fragrant colourful glaze.

PREPARATION TIME 30 MINUTES

COOKING TIME 20 MINUTES

INGREDIENTS

225 g / 8 oz puff pastry
 150g / 5 ½ oz / 1 ½ cups ground walnuts
 150g / 5 ½ oz / ⅔ cup butter, softened
 150g / 5 ½ oz / ⅔ cup caster (superfine) sugar
 2 large eggs
 2 tbsp plain (all purpose) flour
 4 eating apples, cored and sliced
 4 tbsp runny honey
 2 tbsp chopped walnuts

- Preheat the oven to 200°C (180° fan), 390F, gas 6.
- Roll out the pastry on a floured surface and use it to line 6 round loose-bottomed tartlet cases.
- Prick the pastry with a fork, line with greaseproof paper and fill with baking beans or rice.
- Bake for 10 minutes then remove the paper and baking beans.
- Whisk together the ground walnuts, butter, sugar, eggs and flour until smoothly whipped and spoon the mixture into the pastry case.
- Arrange the apple slices on top and bake for 20 minutes or until the frangipane is cooked through and the pastry is crisp underneath.
- Heat the honey until very liquid and stir in the walnuts then drizzle it over the hot tarts.
- Serve warm with clotted cream or ice cream.

221

SERVES 12

Apricot Frangipane Tart



PREPARATION TIME 30 MINUTES

COOKING TIME 35 MINUTES

INGREDIENTS

450 g / 1 lb puff pastry
 225 g / 8 oz / 2 ¼ cups ground almonds
 225 g / 8 oz / 1 cup butter, softened
 225 g / 8 oz / 1 cup caster (superfine) sugar
 3 large eggs
 3 tbsp plain (all purpose) flour
 12 apricots, stoned and halved

- Preheat the oven to 200°C (180° fan), gas 6.
- Roll out the pastry on a floured surface and use it to line a large rectangular tart case.
- Prick the pastry with a fork, line with greaseproof paper and fill with baking beans or rice.
- Bake for 10 minutes then remove the paper and baking beans.
- Whisk together the almonds, butter, sugar, eggs and flour until smoothly whipped and spoon the mixture into the pastry case.
- Press the apricots into the frangipane, cut side down and bake the tart for 25 minutes or until the frangipane is cooked through and the pastry is crisp underneath.

Pear Frangipane Tart

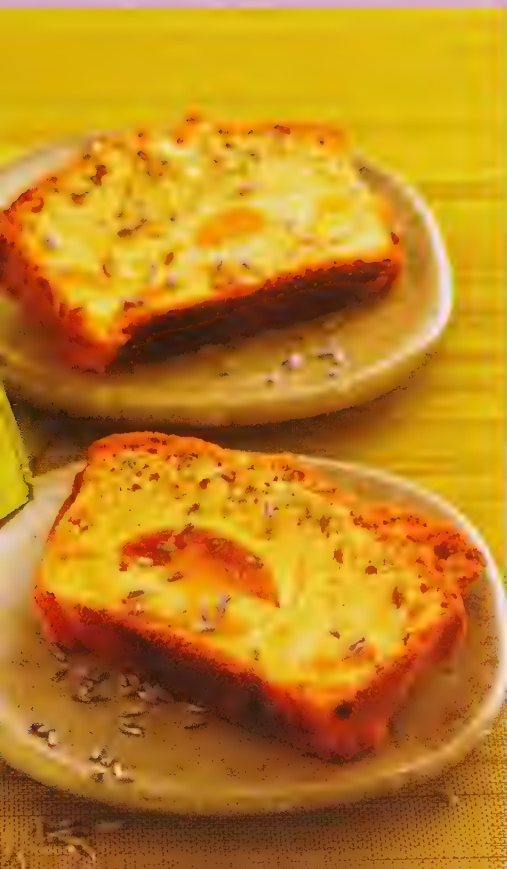
222

- Use 6 pears instead of the apricots for a slightly different texture to this delicious tart.

223

SERVES 8

Apricot and Lavender Loaf Cake



PREPARATION TIME 15 MINUTES

COOKING TIME 55 MINUTES

INGREDIENTS

225 g / 8 oz / 1 ½ cups self raising flour
 100 g / 3 ½ oz / ½ cup butter, cubed
 85 g / 3 oz caster / ⅓ cup (superfine) sugar
 1 tbsp dried lavender flowers
 6 apricots, stoned and quartered
 1 large egg
 75 ml / 2 ½ fl. oz / ⅓ cup whole milk

- Preheat the oven to 180°C (160° fan), 355°F, gas 4 and line a loaf tin with non-stick baking paper.
- Sieve the flour into a mixing bowl and rub in the butter until it resembles fine breadcrumbs then stir in the sugar, apricots and lavender.
- Lightly beat the egg with the milk then stir it into the dry ingredients until just combined.
- Scrape the mixture into the loaf tin and bake for 55 minutes or until a skewer inserted in the centre comes out clean.
- Transfer the cake to a wire rack and leave to cool completely.

Apricot and Green Tea Loaf Cake

224

- Use Matcha green tea powder instead of the lavender for a delicate and Asian twist.

225

SERVES 8

Apricot Lattice Tart

- Preheat the oven to 200°C (180° fan), 390F, gas 6.
- Sieve the flour into a mixing bowl then rub in the butter until the mixture resembles fine breadcrumbs.
- Stir in just enough cold water to bring the pastry together into a pliable dough then chill for 30 minutes.
- Mix the chopped apricots with the sugar.
- Roll out the pastry on a floured surface and use it to line a 23 cm round pie dish. Trim the edges and reserve.
- Spoon in the apricots and level the top.
- Roll out the pastry trimmings then cut them into strips and lay them across the tart in a lattice pattern. Use a beaten egg at the ends to stick them to the pastry case.
- Brush the pastry with beaten egg and sprinkle with caster (superfine) sugar.
- Bake the tart for 35 – 40 minutes or until the pastry underneath has cooked through.

PREPARATION TIME 50 MINUTES

COOKING TIME 35-45 MINUTES

INGREDIENTS

450 g / 1 lb apricots, stoned and halved
 50 g / 1 ¾ oz / ¼ cup caster (superfine) sugar

FOR THE PASTRY

200 g / 7 oz / ½ cup plain (all purpose) flour
 100 g / 3 ½ oz / ½ cup butter, cubed and chilled
 1 egg, beaten
 2 tbsp caster (superfine) sugar



Fig Lattice Tart

226

- Use fresh figs in this tart instead of the apricots for a sweet and delicious take on this beautiful tart.

227

MAKES 36

Chocolate Chip Quinoa Biscuits

- Put the quinoa flakes, oats, flour and baking powder in a food processor and blitz until fine.
- Cream the butter with the sugar then beat in the dry ingredients.
- Fold in the quinoa and chocolate chips then bring the dough together and shape into a log. Chill for 30 minutes.
- Preheat the oven to 180°C (160° fan), 355F, gas 4 and line 2 baking sheets with greaseproof paper.
- Slice the log into 1 cm slices and spread out on the prepared trays.
- Bake for 20 – 25 minutes or until cooked through and golden brown.
- Transfer the biscuits to a wire rack and leave to cool completely.

PREPARATION TIME 40 MINUTES

COOKING TIME 20-25 MINUTES

INGREDIENTS

150 g / 5 ½ oz 1 ½ cups quinoa flakes
 50 g / 1 ¾ oz / ½ cup porridge oats
 125 g / 4 ½ oz / ¾ cup stoneground wholemeal flour
 1 tsp baking powder
 175 g / 6 oz / ¾ cup butter
 150 g / 5 ½ oz / ¾ cup soft brown sugar
 2 tbsp raw quinoa
 150 g / 5 ½ oz / 1 cup chocolate chips



Chocolate, Raisin and Pinenut Quinoa Biscuits

228

- Use 50g/ 1 oz of chocolate, the same of raisins and pine nuts for a fruit and nut take on this biscuit.

Blackcurrant Tart



Fresh Raspberry and Lemon Curd Tart

230

- Use 4 tablespoons of lemon curd at the base of the tart case and top with fresh raspberries for a sweet tangy tart. Dust with a little icing sugar to finish.

Strawberries and Cream Tart

231

- Use 4 tablespoons of lightly whipped double cream at the base of the tart and top with chopped fresh strawberries.

PREPARATION TIME 40 MINUTES

COOKING TIME 40 MINUTES

INGREDIENTS

400 g / 14 oz / 2 $\frac{3}{4}$ cups fresh blackcurrants
200 g / 7 oz / $\frac{3}{4}$ cup caster (superfine) sugar

FOR THE PASTRY

200 g / 7 oz / $\frac{1}{2}$ cup plain (all purpose) flour
100 g / 3 $\frac{1}{2}$ oz / $\frac{1}{2}$ cup butter, cubed
50 g / 1 $\frac{3}{4}$ oz / $\frac{1}{4}$ cup caster (superfine) sugar
1 large egg, beaten

- Preheat the oven to 200°C (180° fan), 390°F, gas 6.
- To make the pastry, rub the butter into the flour until the mixture resembles fine breadcrumbs.
- Stir in the sugar and add enough cold water to bring the pastry together into a pliable dough.
- Chill for 30 minutes then roll out on a floured surface.
- Use the pastry to line a 24cm round loose-bottomed tart case and trim the edges, leaving a 1cm overhang to allow for shrinkage.
- Prick the pastry all over with a fork, line with clingfilm and fill with baking beans or rice.
- Bake the case for 10 minutes then remove the clingfilm and baking beans.
- Brush the inside with egg and return to the oven for 8 minutes or until golden and crisp.
- Meanwhile, put the blackcurrants in a large saucepan with 100ml water and bring to a simmer.
- Cook for 10 minutes until the skins have softened then add the sugar and stir well to dissolve.
- Boil for 8 minutes then pour the mixture into the pastry case and leave to cool and thicken.

232

MAKES 6

Blueberry Tartlets

- To make the pastry, rub the butter into the flour and add just enough cold water to bind. Chill for 30 minutes.
- Preheat the oven to 200°C (180° fan), 390°F, gas 6.
- Roll out the pastry on a floured surface and use it to line 6 tartlet cases, rerolling the trimmings as necessary.
- Prick the pastry with a fork, line with clingfilm and fill with baking beans or rice. Bake for 10 minutes then remove the clingfilm and baking beans.
- Brush the inside of the pastry cases with beaten egg and cook for another 8 minutes to crisp.
- Whisk the custard ingredients together in a jug and $\frac{3}{4}$ fill the pastry cases.
- Bake the tarts for 15 – 20 minutes or until the custard has set.
- Leave the tartlets to cool completely before topping with the blueberries.

PREPARATION TIME 45 MINUTES

COOKING TIME 15-20 MINUTES

INGREDIENTS

200 g / 7 oz blueberries

FOR THE PASTRY

200g / 7 oz plain (all purpose) flour

100g / 3 ½ oz butter, cubed

1 egg, beaten

FOR THE CUSTARD

2 large egg yolks

55 g / 2 oz caster (superfine) sugar

1 tsp vanilla extract

2 tsp cornflour

225 ml / 8 fl. oz / 1 cup whole milk



Summer Berry Tartlets

233

- Use a mix of fresh summer berries such as strawberries and raspberries for a bright colourful topping.

234

SERVES 10-12

Orange, Almond and Cardamom Sponge

- Preheat the oven to 180°C (160° fan), 355°F, gas 4 and grease and line a deep 20 cm round cake tin.
- Whisk together all of the cake ingredients with an electric whisk for 4 minutes or until well whipped.
- Scrape the mixture into the tin and bake for 45 - 50 minutes. The cake is ready when a toothpick inserted in the centre comes out clean.
- Transfer the cake to a wire rack to cool completely before cutting in half horizontally.
- To make the crème patisserie, whisk together the egg yolks, sugar, vanilla extract and cornflour.
- Heat the milk and cardamom almost to a simmer then strain it through a sieve and gradually whisk it into the egg mixture.
- Scrape the custard back into the saucepan and cook over a medium heat until it thickens, stirring constantly.
- Pour it into a bowl and leave to cool to room temperature.
- Beat the crème patisserie until smooth and use it to sandwich the cake back together. Dust with icing (confectioners) sugar before serving.

PREPARATION TIME 30 MINUTES

COOKING TIME 45-50 MINUTES

INGREDIENTS

150 g / 6 oz / 1 cup stoneground wholemeal flour

1 tsp baking powder

28 g / 1 oz / ¼ cup ground almonds

28 g / 1 oz / ¼ cup blanched almonds, finely chopped

2 tsp baking powder

175 g / 6 oz / ¾ cup caster (superfine) sugar

175 g / 6 oz / ¾ cup butter

3 large eggs

1 orange, zest finely grated

FOR THE CRÈME PATISSERIE

4 large egg yolks

75 g / 2 ½ oz / ⅓ cup caster sugar

1 tsp vanilla extract

2 tsp cornflour

450 ml / 16 fl. oz / 1 ¾ cups whole milk

4 cardamom pods, crushed

icing (confectioners) sugar to dust



235

MAKES 12

Chocolate and Cherry Cupcakes



PREPARATION TIME 25 MINUTES

COOKING TIME 15-20 MINUTES

INGREDIENTS

100 g / 3 ½ oz / ¾ cup self-raising flour, sifted
 28g / 1 oz / ¼ cup unsweetened cocoa powder, sifted
 100 g / 3 ½ oz / ½ cup caster (superfine) sugar
 100 g / 3 ½ oz / ½ cup butter, softened
 3 large eggs
 75 g / 2 ½ oz / ½ cup glace cherries, chopped

TO DECORATE

225 ml / 8 fl. oz / 1 cup double cream
 2 tbsp icing (confectioners) sugar
 ½ tsp vanilla extract
 12 glace cherries
 chocolate shavings

- Preheat the oven to 190°C (170° fan) / 375F / gas 5 and line a 12-hole cupcake tin with paper cases.
- Combine the flour, cocoa, sugar, butter and eggs in a bowl and whisk together for 2 minutes or until smooth. Fold in the chopped cherries
- Divide the mixture between the paper cases, then transfer to the oven and bake for 15 – 20 minutes.
- Test with a wooden toothpick, if it comes out clean, the cakes are done.
- Transfer the cakes to a wire rack and leave to cool.
- Whip the cream with the icing (confectioners) sugar and vanilla until thick then spoon it into a piping bag fitted with a large star nozzle.
- Pipe a rosette of cream on top of each cake then top each one with a cherry and a sprinkle of chocolate shavings.

Chocolate and Cranberry Cupcakes

236

- For a more tart tasting cupcake use chopped dried cranberries and for the cupcake filling and use chopped cranberries to top.

237

MAKES 12

Black Sesame and Orange Cupcakes



PREPARATION TIME 25 MINUTES

COOKING TIME 15-20 MINUTES

INGREDIENTS

100 g / 3 ½ oz / ¾ cup self-raising flour, sifted
 100 g / 3 ½ oz / ½ cup caster (superfine) sugar
 100 g / 3 ½ oz / ½ cup butter, softened
 3 large eggs
 1 orange, zest finely grated
 2 tbsp black sesame seeds

- Preheat the oven to 190°C (170° fan) / 375F / gas 5 and oil 12 silicone cupcake cases.
- Combine the flour, sugar, butter and eggs in a bowl and whisk together for 2 minutes or until smooth. Fold in the orange zest and sesame seeds.
- Divide the mixture between the cupcake cases, then transfer the tin to the oven and bake for 15 – 20 minutes.
- Test with a wooden toothpick, if it comes out clean, the cakes are done.
- Transfer the cakes to a wire rack and leave to cool completely.

Lemon and Poppy Seed Cupcakes

238

- Use the zest of 2 lemons instead of the orange and swap the black sesame for poppy seeds for a more classic take on this cupcake.

Blackberry Mini Muffins



Blackberry and Orange Mini Muffins

240

- By using the zest of one orange and adding it to the cupcake mixture you will have an even more fruity tasting cake.

Lemon and Blueberry Mini Muffins

241

- Use the zest of one lemon and substitute the blackberries for blueberries for a delicious tasting mini muffin.

Chocolate and Blackberry Muffins

242

- Melt a bar of dark chocolate and drizzle over the top before serving.

PREPARATION TIME 25 MINUTES

COOKING TIME 15-20 MINUTES

INGREDIENTS

1 large egg
 120 ml / 4 fl. oz / ½ cup sunflower oil
 120 ml / 4 fl. oz / ½ cup milk
 375 g / 12 ½ oz / 2 ½ cups self-raising flour, sifted
 1 tsp baking powder
 200 g / 7 oz / ¾ cup caster (supertine) sugar
 200 g / 7 oz / 1 ½ cups blackberries

- Preheat the oven to 180°C (160° fan), gas 4 and line a 24-hole mini muffin tin with paper cases.
- Beat the egg in a jug with the oil and milk until well mixed.
- Mix the flour, baking powder and sugar in a bowl.
- Pour in the egg mixture and stir just enough to combine then fold in the blackberries.
- Divide the mixture between the paper cases and bake for 15 – 20 minutes.
- Test with a wooden toothpick, if it comes out clean, the cakes are done.
- Transfer the muffins to a wire rack and leave to cool completely.

243

MAKES 12

Blackberry Tartlets



PREPARATION TIME 15 MINUTES

COOKING TIME 25-35 MINUTES

INGREDIENTS

110 g / 4 oz / ½ cup butter, cubed and chilled
 225 g / 8 oz / 1 ½ cups plain (all purpose) flour
 225 g / 8 oz / ¾ cup bramble jam (jelly)
 300 g / 10 ½ oz / 2 cups blackberries

- Preheat the oven to 200°C (180° fan), 390F, gas 6.
- Rub the butter into the flours until the mixture resembles fine breadcrumbs.
- Stir in just enough cold water to bring the pastry together into a pliable dough.
- Roll out the pastry on a floured surface and cut out 12 circles then use them to line a 12-hole mini tartlet tray.
- Divide the jam between the cases and bake for 15 – 20 minutes or until the pastry is crisp.
- Leave the tartlets to cool before arranging the blackberries on top.

Loganberry Tartlets

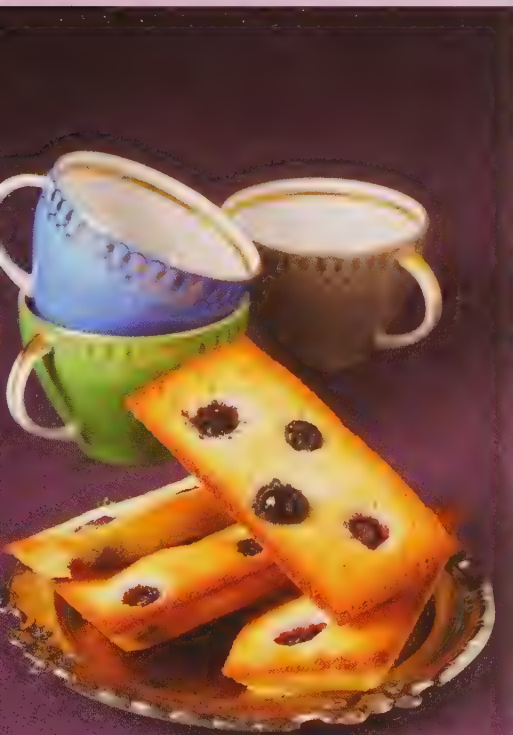
244

- Loganberries make a beautiful alternative to this tart when in season.

245

MAKES 12

Blueberry Financiers



PREPARATION TIME 1 HOUR
 30 MINUTES

COOKING TIME 10-15 MINUTES

INGREDIENTS

110 g / 4 oz / ½ cup butter
 55 g / 2 oz / ½ cup plain (all purpose) flour
 35 g / 2 oz / ½ cup ground almonds
 110 g / 4 oz / 1 cup icing (confectioners) sugar
 3 large egg whites
 100 g / 3 ½ oz / ¾ cup blueberries

- Preheat the oven to 170°C (150° fan), 325F, gas 3 and oil and flour a 12-hole financier mould.
- Heat the butter until it foams and starts to smell nutty then leave to cool.
- Combine the flour, ground almonds and icing (confectioners) sugar in a bowl and whisk in the egg whites.
- Pour the cooled butter through a sieve into the bowl and whisk into the mixture until evenly mixed.
- Spoon the mixture into the moulds and sprinkle over the blueberries, then transfer the tin to the oven and bake for 10 – 15 minutes.
- Test with a wooden toothpick, if it comes out clean, the cakes are done.
- Transfer the cakes to a wire rack to cool for 5 minutes before serving.

Raspberry and Vanilla Financiers

246

- Swap the blueberries for raspberries and add ½ teaspoon of vanilla to the financier mix.

247

MAKES 24

Blackcurrant Mini Muffins

- Preheat the oven to 180°C (160° fan), gas 4 and line a 24-hole mini muffin tin with paper cases.
- Beat the egg in a jug with the oil, milk and cordial until well mixed.
- Mix the flour, baking powder and sugar in a bowl.
- Pour in the egg mixture and stir just enough to combine then fold in the blackcurrants.
- Divide the mixture between the paper cases and bake for 15 – 20 minutes.
- Test with a wooden toothpick, if it comes out clean, the cakes are done.
- Transfer the muffins to a wire rack and leave to cool completely.

PREPARATION TIME 25 MINUTES

COOKING TIME 15-20 MINUTES

INGREDIENTS

1 large egg
 120 ml / 4 fl. oz / ½ cup sunflower oil
 60 ml / 2 fl. oz / ¼ cup milk
 60 ml / 2 fl. oz / ¼ cup blackcurrant cordial
 375 g / 12 ½ oz / 2 ½ cups self-raising flour, sifted
 1 tsp baking powder
 200 g / 7 oz / ¾ cup caster (superfine) sugar
 200 g / 7 oz / 1 ½ cups blackcurrants



Cherry Mini Muffins

248

- Use pitted and quartered cherries instead of the blackcurrants and use cherry cordial in with the egg and oil mixture.

249

SERVES 8

Blackcurrant Frangipane Tart

- Preheat the oven to 200°C (180° fan), gas 6.
- To make the pastry, rub the butter into the flour until the mixture resembles fine breadcrumbs.
- Stir in the sugar and add enough cold water to bring the pastry together into a pliable dough.
- Chill the dough for 30 minutes then roll out on a floured surface. Use the pastry to line a 24cm round cake tin.
- Prick the pastry with a fork, line with greaseproof paper and fill with baking beans or rice.
- Bake for 10 minutes then remove the paper and beans. Return to the oven for 8 minutes to crisp.
- Whisk together the almonds, butter, sugar, eggs and flour until smoothly whipped and fold in the blackcurrants.
- Spoon the mixture into the pastry case and bake the tart for 25 minutes or until cooked through.

PREPARATION TIME 45 MINUTES

COOKING TIME 45 MINUTES

INGREDIENTS

150g / 5 ½ oz / 1 ½ cups ground almonds
 150g / 5 ½ oz / ⅔ cup butter, softened
 150g / 5 ½ oz / ⅔ cup caster (superfine) sugar
 2 large eggs
 2 tbsp plain (all purpose) flour
 4 tbsp apricot jam
 300 g / 10 ½ oz / 2 cups blackcurrants

FOR THE PASTRY

200 g / 7 oz / 1 ½ cups plain (all purpose) flour
 100 g / 3 ½ oz / ½ cup butter, cubed
 50 g / 1 ¾ oz / ¼ cup caster (superfine) sugar



Blueberry Frangipane Tart

250

- Blueberries make a great slightly sweet alternative to the blackcurrants in this delicious tart.

Baked Apple Sponge Pudding



Festive Apple and Mincemeat Sponge Pudding

252

- Use mincemeat instead of plum jam to fill the apples and sprinkle with a little cinnamon before baking.

Baked Pear and Walnut Sponge Pudding

253

- Change the apples for pears and stuff with 4 tablespoons of chopped walnuts bound with a little honey for a nutty taste and texture.

PREPARATION TIME 15 MINUTES

COOKING TIME 30-35 MINUTES

INGREDIENTS

110 g / 4 oz / $\frac{3}{4}$ cup self-raising flour, sifted
 110 g / 4 oz / $\frac{1}{2}$ cup caster (superfine) sugar
 110 g / 4 oz / $\frac{1}{2}$ cup butter, softened
 2 large eggs
 1 tsp vanilla extract
 4 bramley apples, peeled and cored
 4 tbsp plum jam

- Preheat the oven to 190°C (170° fan), 375°F, gas 5 and butter a small baking dish.
- Combine the flour, sugar, butter, eggs and vanilla extract in a bowl and whisk together for 2 minutes or until smooth.
- Spoon the cake mixture into the baking dish and level the top.
- Stuff the apples with the plum jam and push them into the cake mixture.
- Bake the pudding for 30 – 35 minutes.
- Test with a wooden toothpick, if it comes out clean, the cake is done.
- Serve warm with custard or cream.

254

SERVES 8

Wholemeal Banana Loaf Cake

- Preheat the oven to 170°C (150° fan), gas 3 and line a long thin loaf tin with non-stick baking paper.
- Mash the bananas roughly with a fork then whisk in the sugar, eggs and oil.
- Sieve the flour and baking powder into the bowl and stir just enough to evenly mix all the ingredients together.
- Scrape the mixture into the loaf tin and bake for 55 minutes or until a skewer inserted comes out clean.
- Transfer the cake to a wire rack and leave to cool completely.

PREPARATION TIME 10 MINUTES

COOKING TIME 55 MINUTES

INGREDIENTS

3 very ripe bananas
110 g / 4 oz / ½ cup soft light brown sugar
2 large eggs
120 ml / 4 fl. oz / ½ cup sunflower oil
225 g / 8 oz / 1 ½ cups stoneground wholemeal flour
2 tsp baking powder



Chocolate and Banana Wholemeal Loaf Cake

255

- Add 55g/ 2oz of dark chocolate chips to the cake mixture for an extra decadent taste.

256

SERVES 8-10

Carrot and Walnut Cake

- Preheat the oven to 190°C (170° fan), 375F, gas 5 and line 2 x 20 cm round cake tins with greaseproof paper.
- Whisk the sugar, eggs and oil together until thick.
- Fold in the flour, baking powder and cinnamon, followed by the orange zest, carrots and walnuts.
- Divide the mixture between the tins and bake for 30 - 35 minutes.
- Transfer the cakes to a wire rack and leave to cool.
- To make the icing, beat the cream cheese and butter together with a wooden spoon until light and fluffy then beat in the icing (confectioners) sugar a quarter at a time.
- Add the vanilla extract then use a whisk to whip the mixture until smooth and light.
- Use a third of the icing to sandwich the cakes together and spread the rest over the top and sides.

PREPARATION TIME 25 MINUTES

COOKING TIME 30-35 MINUTES

INGREDIENTS

175 g / 6 oz / 1 cup soft light brown sugar
2 large eggs
150 ml / 5 fl. oz / ⅔ cup sunflower oil
175 g / 6 oz / 1 ¼ cups stoneground wholemeal flour
3 tsp baking powder
2 tsp ground cinnamon
1 orange, zest finely grated
200 g / 7 oz / 1 ⅓ cups carrots, washed and coarsely grated
100 g / 3 ½ oz / ¾ cup walnuts, chopped

FOR THE ICING

225g / 8 oz / 1 cup cream cheese
110 g / 4 oz / ½ cup butter, softened
225 g / 8 oz / 2 ¼ cups icing (confectioners) sugar
1 tsp vanilla extract

Carrot and Hazelnut Cake

(257)

- For those who can find walnuts a little strong in flavour, the milder nutty flavour of hazelnuts (cob nuts) roughly chopped work well in this recipe.



258

SERVES 8-10

Carrot and Rye Cake



PREPARATION TIME 25 MINUTES

COOKING TIME 30-35 MINUTES

INGREDIENTS

175 g / 6 oz / 1 cup soft light brown sugar
 2 large eggs
 150 ml / 5 fl. oz / $\frac{3}{4}$ cup sunflower oil
 100 g / 3 $\frac{1}{2}$ oz / $\frac{3}{4}$ cup stoneground wholemeal flour
 75 g / 2 $\frac{1}{2}$ oz / $\frac{1}{2}$ cup rye flour
 3 tsp baking powder
 2 tsp ground cinnamon
 200 g / 7 oz 1 $\frac{3}{4}$ cups carrots, washed and coarsely grated

FOR THE ICING

225g / 8 oz / 1 cup cream cheese
 110 g / 4 oz / $\frac{1}{2}$ cup butter, softened
 225 g / 8 oz / 2 $\frac{1}{4}$ cup icing (confectioners) sugar
 1 tsp vanilla extract

- Preheat the oven to 190°C (170° fan), 375F, gas 5 and line 2 x 20 cm round cake tins with greaseproof paper.
- Whisk the sugar, eggs and oil together for 3 minutes until thick.
- Fold in the flour, baking powder and cinnamon, followed by the carrots.
- Divide the mixture between the tins and bake for 30 - 35 minutes. Transfer the cakes to a wire rack and leave to cool completely.
- To make the icing, beat the cream cheese and butter together with a wooden spoon until light and fluffy then beat in the icing (confectioners) sugar a quarter at a time.
- Add the vanilla extract then use a whisk to whip the mixture until smooth.
- Use a third of the icing to sandwich the cakes together and spread the rest over the top and sides.

Carrot, Rye and Honey Cake

259

- Adding 2 tablespoons of honey to the cake batter adds a warm sweet note to this delicious cake.

260

SERVES 8-10

Carrot and Walnut Loaf Cake



PREPARATION TIME 25 MINUTES

COOKING TIME 40-45 MINUTES

INGREDIENTS

175 g / 6 oz / 1 cup soft light brown sugar
 2 large eggs
 150 ml / 5 fl. oz / $\frac{3}{4}$ cup sunflower oil
 175 g / 6 oz stoneground wholemeal flour
 3 tsp baking powder
 2 tsp ground cinnamon
 1 orange, zest finely grated
 200 g / 7 oz / 1 $\frac{3}{4}$ cup carrots, washed and coarsely grated
 100 g / 3 $\frac{1}{2}$ oz / $\frac{3}{4}$ cup walnuts, chopped

- Preheat the oven to 190°C (170° fan), 375F, gas 5 and line a loaf tin with greaseproof paper.
- Whisk the sugar, eggs and oil together for 3 minutes until thick.
- Fold in the flour, baking powder and cinnamon, followed by the orange zest, carrots and walnuts.
- Scrape the mixture into the tin and bake for 40 - 45 minutes.
- Test with a wooden toothpick, if it comes out clean, the cake is done.
- Transfer the cake to a wire rack and leave to cool completely.

Carrot and Pecan Loaf

261

- For some walnuts can taste quite strong but substituting them here for chopped pecans adds a rich but nutty taste to the cake.

Carrot and Cumin Loaf Cake



Carrot and Cardamom Loaf Cake 263

- Take 1 tbsp of cardamom and crack, cook with the carrots to infuse their delicate spice into them. The flavour is subtle in the cake giving it a warm delicious taste.

Carrot and Coconut Loaf Cake 264

- Carrot and coconut work well together in this delicious loaf cake use dessicated coconut instead of the cumin.

PREPARATION TIME 10 MINUTES

COOKING TIME 55 MINUTES

INGREDIENTS

200 g / 7 oz / 1 ½ cups carrots,
chopped
300 g / 10 ½ oz / 2 cups self-raising
flour
2 tsp baking powder
250 g / 9 oz / 1 ¼ cups butter,
softened
4 large eggs
2 tsp cumin seeds

- Preheat the oven to 170°C (150° fan), 340F, gas 3 and line a large loaf tin with non-stick baking paper.
- Boil the carrots for 15 minutes then drain and puree in a food processor. Leave to cool
- Sieve the flour and baking powder into a mixing bowl and add the butter, eggs, carrot puree and cumin.
- Beat the mixture with an electric whisk for 4 minutes or until smooth and well whipped.
- Scrape the mixture into the loaf tin and bake for 55 minutes or until a skewer inserted comes out clean.
- Transfer the cake to a wire rack and leave to cool completely before serving.

265

SERVES 8

Red Leicester and Pine Nut Loaf Cake



PREPARATION TIME 10 MINUTES

COOKING TIME 55 MINUTES

INGREDIENTS

300 g / 10 ½ oz / 2 cups self-raising flour
 2 tsp baking powder
 250 g / 9 oz / 1 ¾ cups butter, softened
 5 large eggs
 4 tbsp pine nuts
 200 g / 7 oz / 2 cups Red Leicester cheese, grated

- Preheat the oven to 170°C (150° fan), 340F, gas 3 and line a large loaf tin with non-stick baking paper.
- Sieve the flour and baking powder into a mixing bowl and add the butter and eggs.
- Beat the mixture with an electric whisk for 4 minutes or until smooth and well whipped.
- Fold in the pine nuts and cheese then scrape the mixture into the loaf tin.
- Bake for 55 minutes or until a skewer inserted comes out clean.
- Transfer the cake to a wire rack and leave to cool completely before serving.

Mature Cheddar and Hazelnut Loaf Cake

266

- A good strong cheese combined with the hazelnuts works well in this loaf cake recipe. Be sure to swap the same quantities of each when making this cake.

267

SERVES 8-10

Coffee and Coconut Ring Cake



PREPARATION TIME 25 MINUTES

COOKING TIME 40-45 MINUTES

INGREDIENTS

225 g / 8 oz / 1 cup butter, softened
 225 g / 8 oz / 1 cup caster (superfine) sugar
 1 tbsp instant espresso powder
 4 large eggs, beaten
 225 g / 4 ½ oz / 1 ½ cups self-raising flour
 100 g / 3 ½ oz / 1 cup desiccated coconut

FOR THE TOPPING

1 tsp instant espresso powder
 1 tbsp milk
 200 ml / 7 fl. oz / ¾ cup condensed milk
 3 tbsp desiccated coconut

- Preheat the oven to 180°C (160° fan), 355F, gas 4 and butter a ring mould.
- Cream the butter, sugar and espresso powder together until well whipped then gradually whisk in the eggs, beating well after each addition.
- Fold in the flour and coconut then spoon the mixture into the tin.
- Bake the cake for 40 - 45 minutes or until a skewer inserted in the centre comes out clean.
- Transfer the cake to a wire rack and leave to cool.
- Dissolve the espresso powder in the milk then stir into the condensed milk and spoon it over the cake. Sprinkle the top with desiccated coconut.

Chocolate and Coconut Ring Cake

268

- Use 2 tsp of cocoa powder instead of espresso for topping and swap the half the coconut in the cake mix for dark chocolate chips.

269

SERVES 8

Carrot and Chestnut Marble Loaf Cake

- Preheat the oven to 170°C (150° fan), 340F, gas 3 and line a large loaf tin with non-stick baking paper.
- Boil the carrots for 15 minutes then drain and puree in a food processor. Leave to cool
- Sieve the flour and baking powder into a mixing bowl and add the butter and eggs.
- Beat the mixture with an electric whisk for 4 minutes or until smooth and well whipped.
- Split the mixture between 2 bowls. Fold the chopped chestnuts into one bowl and spoon it into the tin.
- Fold the carrot puree into the other bowl and spoon it on top of the chestnut mixture then drag a butter knife through the mixture to marble.
- Bake the cake for 55 minutes or until a skewer inserted in the centre comes out clean.
- Transfer the cake to a wire rack and leave to cool.

PREPARATION TIME 10 MINUTES

COOKING TIME 55 MINUTES

INGREDIENTS

200 g / 7 oz / 1 ½ cup carrots, chopped
 300 g / 10 ½ oz / 2 cups self-raising flour
 2 tsp baking powder
 250 g / 9 oz / 1 ¼ cups butter, softened
 4 large eggs
 100 g / 3 ½ oz / ¾ cup cooked chestnuts, chopped



Parsnip and Chestnut Marble Loaf Cake

270

- For a more savoury note to this cake use parsnips instead of carrots.

271

SERVES 8

Chocolate and Almond Loaf Cake

- Preheat the oven to 180°C (160° fan), 355F, gas 4 and butter a terrine dish.
- Sieve the flour, baking powder and cocoa into a mixing bowl then add the ground almonds, sugar, butter and eggs and whisk with an electric whisk for 4 minutes or until pale and well whipped.
- Fold in the chocolate and almonds and spoon into the terrine, then bake for 45 - 50 minutes.
- The cake is ready when a toothpick inserted in the centre comes out clean.
- Transfer the cake to a wire rack to cool completely.

PREPARATION TIME 10 MINUTES

COOKING TIME 45-50 MINUTES

INGREDIENTS

100 g / 3 ½ oz / ¾ cup self-raising flour
 1 tsp baking powder
 2 tbsp cocoa powder
 50 g / 1 ¾ oz / ½ cup ground almonds
 150 g / 5 ½ oz / ¾ cup caster (superfine) sugar
 150 g / 5 ½ oz / ¾ cup butter
 3 large eggs
 100 g / 3 ½ oz dark chocolate (minimum 60 % cocoa solids), chopped
 100 g / 3 ½ oz / ¾ cup blanched almonds



Chocolate and Hazelnut Loaf Cake

272

- Use skinned chopped hazelnuts (cob nuts) instead of almonds for a delicious twist to this classic loaf cake.

Chocolate and Marmalade Swiss Roll



Chocolate and Apricot Swiss Roll

274

- Swap the marmalade for a good quality apricot jam, if you prefer a more fruity swiss roll stir into the jam 4 coarsely chopped dried apricots.

Milk Chocolate and Marmalade Swiss Roll

275

- Use milk chocolate instead of dark for a less bitter more creamy tasting swiss roll.

PREPARATION TIME 45 MINUTES

COOKING TIME 15-20 MINUTES

INGREDIENTS

100 g / 3 ½ oz / ⅔ cup self-raising flour
 28 g / 1 oz / ¼ cup unsweetened cocoa powder
 1 tsp baking powder
 100 g / 3 ½ oz / ½ cup caster (supertine) sugar
 100 g / 3 ½ oz / ½ cup butter
 2 large eggs

TO DECORATE

200 g / 7 oz / ¾ cup marmalade
 100 g / 3 ½ oz dark chocolate (minimum 60 % cocoa solids)

- Preheat the oven to 180°C (160° fan), 355F, gas 4 and grease and line a Swiss roll tin.
- Put all of the cake ingredients in a large mixing bowl and whisk them together with an electric whisk for 4 minutes or until pale and well whipped.
- Spoon the mixture into the tin and spread into an even layer with a palette knife.
- Bake for 15 - 20 minutes or until springy to the touch.
- Turn the cake out onto a sheet of greaseproof paper and peel off the lining paper. Spread the cake with marmalade and roll up whilst warm, using the greaseproof paper to help you.
- Leave the cake to cool.
- Melt the chocolate in a microwave or bain marie then leave it to cool and thicken a little.
- Drizzle the chocolate all over the cake, spreading it round the sides with a palette knife.

276

MAKES 9

Chocolate and Pecan Brownies

- Preheat the oven to 170°C (150° fan), 340°F, gas 3 and oil and line a 20 cm x 20 cm square cake tin.
- Melt the chocolate, cocoa and butter together in a saucepan, then leave to cool a little.
- Whisk the sugar and eggs together with an electric whisk for 3 minutes or until very light and creamy.
- Pour in the chocolate mixture and sieve over the flour, then fold everything together with the pecans until evenly mixed.
- Scrape into the tin and bake for 35 – 40 minutes or until the outside is set, but the centre is still quite soft, as it will continue to cook as it cools.
- Leave the brownie to cool for 10 minutes then cut into squares and serve warm with the ginger ice cream.

PREPARATION TIME 25 MINUTES

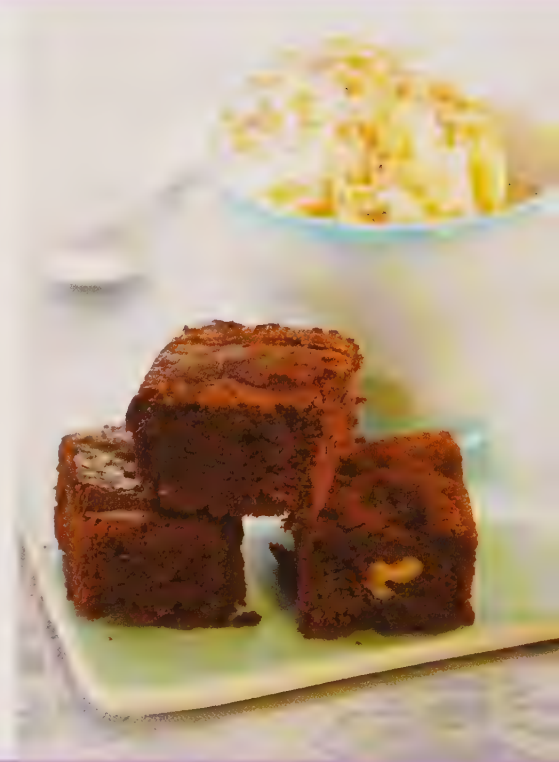
COOKING TIME 35-40 MINUTES

INGREDIENTS

110 g / 4 oz dark chocolate, chopped
 85 g / 3 oz / $\frac{3}{4}$ cup unsweetened cocoa powder, sifted
 225 g / 8 oz / 1 cup butter
 450 g / 15 oz / 2 $\frac{1}{2}$ cups light brown sugar
 4 large eggs
 110 g / 4 oz / $\frac{3}{4}$ cup self-raising flour
 110 g / 4 oz / $\frac{3}{4}$ cup pecan nuts, chopped

TO SERVE

ginger ice cream



Chocolate and Walnut Brownies

277

- Walnuts work well in this recipe, swap the same quantity of pecans for these sharper tasting nuts.

278

SERVES 8

Dark and White Chocolate Layer Cake

- Preheat the oven to 180°C (160 fan), gas 4 and grease and line 2 Swiss roll tins.
- Put all of the chocolate cake ingredients in a large mixing bowl and whisk them together with an electric whisk for 4 minutes or until pale and well whipped.
- Spoon the mixture into one of the tins and spread into an even layer with a palette knife.
- Bake for 15 - 20 minutes or until springy to the touch.
- Make the plain cake layer in the same way.
- To make the white chocolate ganache, chop the chocolate and transfer to a mixing bowl.
- Heat the cream until it starts to simmer, then pour over the chopped chocolate and stir until the mixture has cooled and thickened.
- Cut the 2 cakes into thirds and sandwich alternate layers together with the white chocolate ganache.

PREPARATION TIME 45 MINUTES

COOKING TIME 15-20 MINUTES

INGREDIENTS

FOR THE DARK CHOCOLATE CAKE LAYER

100 g / 3 $\frac{1}{2}$ oz / $\frac{3}{4}$ cup self-raising flour
 28 g / 1 oz / $\frac{1}{4}$ cup cocoa powder
 1 tsp baking powder
 100 g / 3 $\frac{1}{2}$ oz / $\frac{1}{2}$ cup caster (superfine) sugar
 100 g / 3 $\frac{1}{2}$ oz / $\frac{1}{2}$ cup butter
 2 large eggs

FOR THE PLAIN CAKE LAYER

100 g / 3 $\frac{1}{2}$ oz / $\frac{3}{4}$ cup self-raising flour
 1 tsp baking powder
 100 g / 3 $\frac{1}{2}$ oz / $\frac{1}{2}$ cup caster sugar
 100 g / 3 $\frac{1}{2}$ oz / $\frac{1}{2}$ cup butter
 2 large eggs

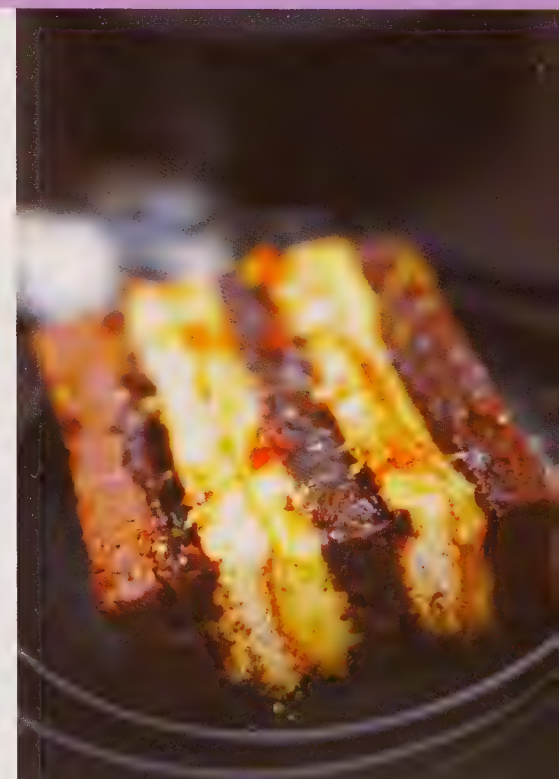
FOR THE WHITE CHOCOLATE GANACHE

225 g / 8 oz white chocolate
 225 ml / 8 fl. oz / 1 cup double cream

Dark and White Chocolate Layer Cake with Rum

279

- Add 1-2 tablespoons of brandy into the white chocolate ganache for a richer tasting cake.



280

SERVES 8-10

Chocolate-Covered Coconut Loaf Cake



PREPARATION TIME 15 MINUTES

COOKING TIME 45-55 MINUTES

INGREDIENTS

225 g / 8 oz / 1 cup butter, softened
 225 g / 8 oz / 1 cup caster (superfine) sugar
 4 large eggs, beaten
 225 g / 4 ½ oz / 1 ½ cups self-raising flour
 100 g / 3 ½ oz / 1 cup desiccated coconut
 200 g / 7 oz dark chocolate (minimum 60 % cocoa solids)

- Preheat the oven to 180°C (160° fan), 355F, gas 4 and grease and line a loaf tin with greaseproof paper.
- Cream the butter and sugar together until well whipped then gradually whisk in the eggs, beating well after each addition.
- Fold in the flour and coconut then scrape the mixture into the tin.
- Bake the cake for 45 - 55 minutes or until a skewer inserted in the centre comes out clean.
- Transfer the cake to a wire rack and leave to cool completely.
- Melt the chocolate in a microwave or bain marie then pour it over the cake and smooth the sides with a palette knife. Leave to set before serving.

281

MAKES 9

Chocolate and Sponge Biscuit Brownies



PREPARATION TIME 25 MINUTES

COOKING TIME 35-40 MINUTES

INGREDIENTS

110g / 4 oz milk chocolate, chopped
 85 g / 3 oz / ¾ cup cocoa powder, sifted
 225 g / 8 oz / 1 cup butter
 450 g / 15 oz / 2 ½ cups light brown sugar
 4 large eggs
 110 g / 4 oz / ¾ cup self-raising flour
 8 sponge finger biscuits, broken into pieces

- Preheat the oven to 170°C (150° fan), 340F, gas 3 and oil and line a 20 cm x 20 cm square cake tin.
- Melt the chocolate, cocoa and butter together in a saucepan, then leave to cool a little.
- Whisk the sugar and eggs together with an electric whisk for 3 minutes or until very light and creamy.
- Pour in the chocolate mixture and sieve over the flour, then fold everything together with the sponge finger biscuits until evenly mixed.
- Scrape into the tin and bake for 35 - 40 minutes or until a skewer inserted comes out clean.
- Leave the brownie to cool completely before cutting into 9 squares.

SERVES 8

Chocolate and Mandarin Cake

- Preheat the oven to 170°C (150° fan), gas 3 and butter a 23 cm round cake tin.
- Sieve the flour, cocoa and baking powder into a mixing bowl and add sugar, butter and eggs.
- Beat the mixture with an electric whisk for 4 minutes or until smooth and well whipped.
- Arrange the mandarin segments in the bottom of the tin and spoon the cake mixture on top.
- Bake for 35 minutes or until a skewer inserted comes out clean.
- Leave the cake to cool for 20 minutes before turning out onto a serving plate.

PREPARATION TIME 15 MINUTES

COOKING TIME 35 MINUTES

INGREDIENTS

300 g / 10 ½ oz / 2 cups self-raising flour
 28 g / 1 oz / ¼ cup unsweetened cocoa powder
 2 tsp baking powder
 250 g / 9 oz / 1 ¼ cup caster (superfine) sugar
 250 g / 9 oz / 1 ¼ cup butter, softened
 5 large eggs
 1 can mandarin segments in syrup, drained



Chocolate and Apricot Tart

283

SERVES 8-10

PREPARATION TIME 25 MINUTES

COOKING TIME 15-20 MINUTES

INGREDIENTS

250 ml / 9 fl. oz / 1 cup double cream
 250 g / 9 oz dark chocolate, chopped
 55 g / 2 oz / ¼ cup butter, softened
 100 g / 3 ½ oz / ½ cup dried apricots, chopped

FOR THE PASTRY

100 g / 3 ½ oz / ½ cup butter, cubed
 200 g / 7 oz / 1 ½ cups plain (all purpose) flour
 55 g / 2 oz / ¼ cups caster sugar
 1 egg, beaten

TO DECORATE

cocoa powder for dusting
 2 dried apricots, halved
 1 physalis

- Preheat the oven to 200°C (180° fan), 390°F, gas 6.
- To make the pastry, rub the butter into the flour and sugar and add the egg with just enough cold water to bind.
- Wrap the dough in clingfilm and chill for 30 minutes then roll out on a floured surface. Use the pastry to line a 23 cm loose-bottomed tart tin and trim the edges.
- Prick the pastry with a fork, line with clingfilm and fill with baking beans or rice. Bake for 10 minutes then remove the clingfilm and baking beans and cook for another 8 minutes to crisp.
- Heat the cream to simmering point then pour it over the chocolate and stir until smooth.
- Add the butter and blend it in with a stick blender. Sprinkle the chopped apricots over the pastry base and pour the ganache on top.
- Leave the ganache to cool for 2 hours. Just before serving, dust the top of the tart with cocoa and arrange the apricots and physalis on top.
- Apply the gold leaf with a dry brush.



Chocolate and Pine Nut Loaf

284

SERVES 8

PREPARATION TIME 10 MINUTES

COOKING TIME 45-50 MINUTES

INGREDIENTS

100 g / 3 ½ oz / ¾ cup self-raising flour
 1 tsp baking powder
 2 tbsp cocoa powder

50 g / 1 ¾ oz / ½ cup ground almonds

150 g / 5 ½ oz / ⅔ cup caster (superfine) sugar

150 g / 5 ½ oz / ⅔ cup butter
 3 large eggs

100 g / 3 ½ oz / ¾ cup pine nuts

- Preheat the oven to 180°C (160° fan), 355°F, gas 4 and line a loaf tin with greaseproof paper.
- Sieve the flour, baking powder and cocoa into a mixing bowl then add the ground almonds, sugar, butter and eggs and whisk with an electric whisk for 4 minutes or until pale and well whipped.
- Fold in the pine nuts and spoon into the tin, then bake for 45 - 50 minutes.
- The cake is ready when a toothpick inserted in the centre comes out clean.
- Transfer the cake to a wire rack and leave to cool completely.



285

MAKES 12

Chocolate, Walnut and Redcurrant Minis



PREPARATION TIME 45 MINUTES

COOKING TIME 15-20 MINUTES

INGREDIENTS

100 g / 3 ½ oz / ⅔ cup self-raising flour
 28 g / 1 oz / ¼ cup unsweetened cocoa powder
 1 tsp baking powder
 100 g / 3 ½ oz / ½ cup caster (superfine) sugar
 100 g / 3 ½ oz / ½ cup butter
 2 large eggs
 100 g / 3 ½ oz / ¾ cup walnuts, chopped

TO DECORATE

200 ml / 7 fl. oz / ¾ cup double cream
 200 g / 7 oz dark chocolate (minimum 60 % cocoa solids), chopped
 200 g / 7 oz / 1 ½ cups redcurrants

- Preheat the oven to 180°C (160° fan), 355F, gas 4 and grease and line a Swiss roll tin.
- Put all of the cake ingredients in a large mixing bowl and whisk them together with an electric whisk for 4 minutes or until pale and well whipped.
- Spoon the mixture into the tin and spread into an even layer with a palette knife.
- Bake for 15 - 20 minutes or until springy to the touch.
- Bring the cream to simmering point then pour it over the chocolate. Stir until smooth then pour it over the cake and chill for 2 hours to set.
- Use a cookie cutter to cut out 12 small cakes and decorate the tops with the redcurrants.

Chocolate and Walnut Brownies

286

- Walnuts work well in this recipe, swap the same quantity of pecans for these sharper tasting nuts.

287

MAKES 9

Chocolate and Cashew Nut Brownies



PREPARATION TIME 25 MINUTES

COOKING TIME 35-40 MINUTES

INGREDIENTS

110g / 4 oz milk chocolate, chopped
 85 g / 3 oz / ¾ cups unsweetened cocoa powder, sifted
 225 g / 8 oz / 1 cup butter
 450 g / 15 oz / 2 ½ cups light brown sugar
 4 large eggs
 110 g / 4 oz / ⅔ cup self-raising flour
 110 g / 4 oz / ¾ cup cashew nuts, chopped

- Preheat the oven to 170°C (150° fan), 340F, gas 3 and oil and line a 20 cm x 20 cm square cake tin.
- Melt the chocolate, cocoa and butter together in a saucepan, then leave to cool a little.
- Whisk the sugar and eggs together with an electric whisk for 3 minutes or until very light and creamy.
- Pour in the chocolate mixture and sieve over the flour, then fold everything together with the cashew nuts until evenly mixed.
- Scrape into the tin and bake for 35 - 40 minutes or until the outside is set, but the centre is still quite soft, as it will continue to cook as it cools.
- Leave the brownie to cool completely before cutting into 9 squares.

Chocolate and Pine Nut Brownies

288

- You can use most nuts in this recipe, using chopped pine nuts gives this brownie a more subtle tasting flavour.

Chocolate Chip Muffins



Chocolate Chip and Cherry Muffins

290

- Use half chocolate chips half chopped sour cherries for a delicious tasting moist muffin.

Double Chocolate Chip Muffins

291

- Add 2 tablespoons of cocoa into the flour for an added chocolate taste.

PREPARATION TIME 25 MINUTES

COOKING TIME 20-25 MINUTES

INGREDIENTS

1 large egg
 120 ml / 4 fl. oz / ½ cup sunflower oil
 120 ml / 4 fl. oz / ½ cup milk
 375 g / 12 ½ oz / 2 ½ cups self raising flour, sifted
 1 tsp baking powder
 200 g / 7 oz / ¾ cup caster (superfine) sugar
 150 g / 5 ½ oz / 1 cup chocolate chips

- Preheat the oven to 180°C (160° fan), 355°F, gas 4 and line a 12-hole muffin tin with paper cases.
- Beat the egg in a jug with the oil and milk until well mixed.
- Mix the flour, baking powder, sugar and chocolate chips in a bowl.
- Pour in the egg mixture and stir just enough to combine.
- Divide the mixture between the paper cases and bake for 20 – 25 minutes.
- Test with a wooden toothpick, if it comes out clean, the cakes are done.
- Transfer the muffins to a wire rack and leave to cool completely.

292

SERVES 8

Chocolate Chip Loaf Cake



PREPARATION TIME 15 MINUTES

COOKING TIME 55 MINUTES

INGREDIENTS

225 g / 8oz / 1 ½ cups self raising flour
 100 g / 3 ½ oz / ½ cup butter, cubed
 85 g / 3oz / ½ cup caster (superfine) sugar
 150 g / 5 ½ oz / 1 cup chocolate chips
 1 large egg
 75 ml / 2 ½ fl. oz / ⅓ cup whole milk

- Preheat the oven to 180°C (160° fan), 355F, gas 4 and line a loaf tin with non-stick baking paper.
- Sieve the flour into a mixing bowl and rub in the butter until it resembles fine breadcrumbs then stir in the sugar and chocolate chips.
- Lightly beat the egg with the milk and stir it into the dry ingredients until just combined.
- Scrape the mixture into the loaf tin and bake for 55 minutes or until a skewer inserted in the centre comes out clean.
- Transfer the cake to a wire rack and leave to cool completely.

Double Chocolate Chip Loaf

293

- Vary the chocolate chips by using some white and some dark for a more intense chocolate flavoured loaf.

294

MAKES 12

Chocolate Buttercream Cupcakes



PREPARATION TIME 30 MINUTES

COOKING TIME 15-20 MINUTES

INGREDIENTS

110 g / 4 oz / ½ cup self-raising flour, sifted
 110 g / 4 oz / ½ cup caster (superfine) sugar
 110 g / 4 oz / ½ cup butter, softened
 2 large eggs
 1 tsp vanilla extract

FOR THE BUTTERCREAM

55 g / 2 oz / ¼ cup butter, softened
 225 g / 8 oz / 2 ¼ cups icing (confectioners) sugar
 2 tbsp unsweetened cocoa powder
 2 tbsp milk

- Preheat the oven to 190°C (170° fan), 375F, gas 5 and line a 12-hole cupcake tin with paper cases.
- Combine the flour, sugar, butter, eggs and vanilla extract in a bowl and whisk for 2 minutes or until smooth.
- Divide the mixture between the paper cases, then transfer the tin to the oven and bake for 15 – 20 minutes.
- Test with a wooden toothpick, if it comes out clean, the cakes are done.
- Transfer the cakes to a wire rack and leave to cool completely.
- To make the icing, beat the butter with a wooden spoon until light and fluffy then beat in the icing (confectioners) sugar and cocoa powder a quarter at a time.
- Add the milk then use a whisk to whip the mixture for 2 minutes or until smooth and light.
- Spoon the icing onto the cakes and swirl with the back of the spoon.

Chocolate and Lime Buttercream Cupcakes

295

- Add 1 tbsp of lime juice and the zest of half a lime to the chocolate buttercream for a zingy tasting muffin.

SERVES 8

Pistachio and Chocolate Chunk Loaf

- Preheat the oven to 180°C (160° fan), 355F, gas 4 and line a loaf tin with non-stick baking paper.
- Sieve the flour into a mixing bowl and rub in the butter until it resembles fine breadcrumbs then stir in the sugar, pistachios and chocolate chunks.
- Lightly beat the egg with the milk and stir it into the dry ingredients until just combined.
- Scrape the mixture into the loaf tin and bake for 55 minutes or until a skewer inserted comes out clean.
- Transfer the cake to a wire rack and leave to cool completely.

PREPARATION TIME 15 MINUTES

COOKING TIME 55 MINUTES

INGREDIENTS

225 g / 8oz / 1 ½ cups self-raising flour
 100 g / 3 ½ oz / ½ cup butter, cubed
 85 g / 3oz / ⅓ cup caster (superfine) sugar
 100 g / 3 ½ oz / ¾ cup pistachio nuts, chopped
 200 g / 7 oz milk chocolate, broken into squares
 1 large egg
 75 ml / 2 ½ fl. oz / ⅓ cup whole milk



Pistachio and White Chocolate Chunk Loaf

297

- For a sweeter tasting loaf cake use chunks of white chocolate which work well with the pistachios.

SERVES 8

Chocolate Loaf Cake

- Preheat the oven to 180°C (160° fan), 355F, gas 4 and grease and line a loaf tin with greaseproof paper.
- Cream together the butter and sugar until well whipped then gradually whisk in the eggs, beating well after each addition.
- Sift over the flour and cocoa powder and fold in with the grated chocolate.
- Scrape the mixture into the tin and bake for 45 minutes or until a skewer inserted in the centre comes out clean.
- Turn the loaf out onto a wire rack and leave to cool.

PREPARATION TIME 15 MINUTES

COOKING TIME 45 MINUTES

INGREDIENTS

225 g / 8 oz / 1 cup butter, softened
 225 g / 8 oz / 1 cup caster (superfine) sugar
 4 large eggs, beaten
 225 g / 8 oz / 1 ½ cups self-raising flour
 2 tbsp unsweetened cocoa powder
 100 g / 3 ½ oz milk chocolate, grated



Chocolate and Espresso Loaf Cake

299

- Before adding the flour to the cake batter mix stir through 2 tablespoons of espresso coffee for a richer flavoured loaf cake.

Chocolate and Walnut Tart



Chocolate and Pistachio Tart

- You can swap the walnuts for pistachios in this rich, delicious tasting tart.

301

PREPARATION TIME 25 MINUTES

COOKING TIME 15-20 MINUTES

INGREDIENTS

250 ml / 9 fl. oz / 1 cup double cream
 250 g / 9 oz dark chocolate
 (minimum 60 % cocoa solids),
 chopped
 55 g / 2 oz / ¼ cup butter, softened
 150 g / 5 ½ oz / 1 ¼ cups walnuts,
 chopped

FOR THE PASTRY

100 g / 3 ½ oz / ½ cup butter, cubed
 200g / 7 oz / 1 ½ cups plain (all
 purpose) flour
 55 g / 2 oz / ¼ cup light brown sugar
 1 egg, beaten

- Preheat the oven to 200°C (180° fan), 390F, gas 6.
- To make the pastry, rub the butter into the flour and sugar and add the egg with just enough cold water to bind.
- Wrap the dough in clingfilm and chill for 30 minutes then roll out on a floured surface.
- Use the pastry to line a 23 cm loose-bottomed tart tin and trim the edges.
- Prick the pastry with a fork, line with clingfilm and fill with baking beans or rice.
- Bake for 10 minutes then remove the clingfilm and baking beans and cook for another 8 minutes to crisp.
- Heat the cream to simmering point then pour it over the chocolate and stir until smooth.
- Add the butter and blend it in with a stick blender.
- Scatter the walnuts over the bottom of the pastry case then pour in the ganache and level the top with a palette knife.
- Leave the ganache to cool and set for at least 2 hours before cutting and serving.

Chocolate and Stem Ginger Tart

- Use 60g/ 2 oz of finely chopped stem ginger instead of the nuts for a warm tasting, rich tart.

302

303

MAKES 12

Wholemeal Chocolate Muffins

- Preheat the oven to 180°C (160° fan), 355F, gas 4 and line a 12-hole muffin tin with paper cases.
- Beat the egg in a jug with the oil and milk until well mixed.
- Mix the flour, cocoa, baking powder, sugar and chocolate in a bowl.
- Pour in the egg mixture and stir just enough to combine.
- Divide the mixture between the paper cases and bake for 20 – 25 minutes.
- Test with a wooden toothpick, if it comes out clean, the cakes are done.
- Transfer the muffins to a wire rack and leave to cool completely.

PREPARATION TIME 25 MINUTES

COOKING TIME 20-25 MINUTES

INGREDIENTS

1 large egg
 120 ml / 4 fl. oz / ½ cup sunflower oil
 120 ml / 4 fl. oz / ½ cup milk
 200 g / 7 oz / 1 ½ cups self-raising flour, sifted
 175 g / 6 oz / 1 ¼ cups stoneground wholemeal flour
 2 tbsp cocoa powder
 2 tsp baking powder
 200 g / 7 oz / ¾ cup caster (superfine) sugar
 150 g / 5 ½ oz dark chocolate (minimum 60% cocoa solids), grated



Wholemeal, Chestnut and Chocolate Muffins

304

- Swap out half the wholemeal flour and use half chestnut flour for a nuttier tasting chocolate muffin.

305

SERVES 8-10

Chocolate Truffle Loaf Cake

- Preheat the oven to 180°C (160° fan), 355F, gas 4 and grease and line a large loaf tin with greaseproof paper.
- Put all of the ingredients in a bowl and whisk together until smooth.
- Scrape the mixture into the loaf tin and level the top with a palette knife.
- Put the tin in a large roasting tin pour around enough boiling water to come half way up the side of the loaf tin.
- Bake the cake for 40 – 50 minutes or until the centre is only just set.
- Leave to cool completely in the tin then refrigerate for 2 hours before turning out and dusting with cocoa.

PREPARATION TIME 15 MINUTES

COOKING TIME 40-50 MINUTES

INGREDIENTS

600g / 1 lb 5 oz / 2 ¾ cups cream cheese
 150 ml / 5 fl. oz / ⅔ cup soured cream
 175g / 6 oz / ¾ cup caster (superfine) sugar
 2 large eggs
 1 egg yolk
 2 tbsp plain (all purpose) flour
 2 tbsp cocoa powder, plus extra for dusting
 200 g / 7 oz dark chocolate (minimum 60 % cocoa solids), melted



Chocolate and Mint Truffle Loaf Cake

306

- Add 2 teaspoons of peppermint essence to the truffle mix for a subtle mint flavour.

307

MAKES 9

Chocolate and Date Squares



PREPARATION TIME 10 MINUTES

COOKING TIME 30-35 MINUTES

INGREDIENTS

150 g / 6 oz / 1 cup self-raising flour
 28 g / 1 oz / ¼ cup unsweetened cocoa powder
 2 tsp baking powder
 175 g / 6 oz / ¾ cup caster (superfine) sugar
 175 g / 6 oz / ¾ cup butter
 3 eggs
 100 g / 3 ½ oz / ½ cup dates, stoned and chopped

- Preheat the oven to 180°C (160° fan), 355F, gas 4 and grease and line a square cake tin.
- Put all of the cake ingredients in a large mixing bowl and whisk them together with an electric whisk for 4 minutes or until pale and well whipped. Fold in the dates.
- Scrape the mixture into the tin and level the top with a spatula.
- Bake for 30 - 35 minutes. The cake is ready when a toothpick inserted in the centre comes out clean.
- Transfer the cake to a wire rack to cool completely before cutting into squares.

Chocolate, Raisin and Sultana Squares

308

- Instead of the dates use half raisins and half sultanas for a different twist to this chocolate cake.

309

SERVES 8-10

Raspberry and Coconut Cake



PREPARATION TIME 5 MINUTES

COOKING TIME 45-55 MINUTES

INGREDIENTS

225 g / 8 oz / 1 cup butter, softened
 225 g / 8 oz / 1 cup caster (superfine) sugar
 4 large eggs, beaten
 225 g / 4 ½ oz / 1 ½ cups self-raising flour
 100 g / 3 ½ oz / 1 cup desiccated coconut
 150 g / 5 ½ oz / 1 cup raspberries
 3 tbsp toasted coconut flakes

- Preheat the oven to 180°C (160° fan), 355F, gas 4 and grease and line a 23 cm round cake tin with greaseproof paper.
- Cream the butter and sugar together until well whipped then gradually whisk in the eggs, beating well after each addition.
- Fold in the flour, desiccated coconut and raspberries then scrape the mixture into the tin. Sprinkle over the coconut flakes.
- Bake the cake for 45 - 55 minutes or until a skewer inserted in the centre comes out clean.
- Transfer the cake to a wire rack and leave to cool.

Blueberry and Coconut Cake

310

- Out of season you can use blueberries instead of raspberries which are equally delicious in this coconut cake.

Coconut, Pineapple and Kiwi Loaf Cake



Coconut, Mango and Banana Loaf Cake

312

- Chop two bananas and substitute them for the pineapple in the cake mix. Dice half a mango into 1 cm chunks to decorate.

PREPARATION TIME 30 MINUTES

COOKING TIME 45-50 MINUTES

INGREDIENTS

150 g / 6 oz / 1 cup plain (all purpose) flour
 28 g / 1 oz / ¼ cup desiccated coconut
 2 tsp baking powder
 175 g / 6 oz / ¾ cup caster (superfine) sugar
 175 g / 6 oz / ¾ cup butter
 3 large eggs

FOR THE CRÈME PATISSERIE

4 large egg yolks
 75 g / 2 ½ oz / ½ cup caster (superfine) sugar
 1 tsp vanilla extract
 2 tsp cornflour
 450 ml / 16 fl. oz / 1 ¾ cups whole milk
 1 can pineapple chunks, drained

TO DECORATE

2 tbsp desiccated coconut, toasted
 1 kiwi, sliced

- Preheat the oven to 180°C (160° fan), 355F, gas 4 and grease and line a loaf tin with greaseproof paper.
- Whisk together all of the cake ingredients with an electric whisk for 4 minutes or until well whipped.
- Scrape the mixture into the tin and bake for 45 - 50 minutes.
- The cake is ready when a toothpick inserted comes out clean.
- Transfer the cake to a wire rack to cool completely before cutting in half horizontally.
- To make the crème patisserie, whisk together the egg yolks, sugar, vanilla extract and cornflour.
- Heat the milk almost to a simmer then strain it through a sieve and gradually whisk it into the egg mixture.
- Scrape the custard back into the saucepan and cook over a medium heat until it thickens, stirring constantly.
- Pour it into a bowl and stir in the pineapple then leave it to cool to room temperature.
- Beat the crème patisserie until smooth and use it to sandwich the cake back together.
- Sprinkle the cake with toasted coconut and arrange the kiwi slices on top.

Coconut, Pineapple and Chocolate Loaf Cake

313

- When decorating the cake gently melt 150 g / 6 oz of dark chocolate and drizzle over the cake then sprinkle with the desiccated coconut.

314

SERVES 12

Coffee and Walnut Sponge



PREPARATION TIME 10 MINUTES

COOKING TIME 35-40 MINUTES

INGREDIENTS

200 g / 7 oz / 1 ½ cups self-raising flour
 200 g / 7 oz / ¾ cup caster (superfine) sugar
 200 g / 7 oz / ¾ cup butter
 4 eggs
 1 tsp baking powder
 1 tbsp instant espresso powder
 75 g / 2 ½ oz / ⅔ cup walnuts, finely chopped

TO DECORATE

200 g / 7 oz / ¾ cup butter, softened
 400 g / 14 oz / 4 cups icing (confectioners) sugar
 1 tbsp instant espresso powder
 75 g / 2 ½ oz / ⅔ cup walnuts, chopped

- Preheat the oven to 180°C (160° fan), 355F, gas 4 and grease a 2 x 20 cm round loose-bottomed cake tins.
- Put all of the cake ingredients in a large mixing bowl and whisk them together with an electric whisk for 4 minutes or until pale and well whipped.
- Divide the mixture between the 2 tins and bake for 35 – 40 minutes. The cakes are ready when a toothpick inserted in the centre comes out clean.
- Transfer the cakes to a wire rack to cool completely.
- To make the buttercream, whisk the butter with an electric whisk then gradually add the icing (confectioners) sugar and espresso powder. Whisk until smooth.
- Use half of the buttercream to sandwich the 2 cakes together and spread the rest over the top.
- Sprinkle with the chopped walnuts before serving.

Coffee, Chocolate and Walnut Sponge

315

- When making the buttercream icing add 1 teaspoon of cocoa powder for a subtle chocolate undertone to the cake frosting

316

SERVES 8

Coffee and Chocolate Loaf Cake



PREPARATION TIME 15 MINUTES

COOKING TIME 45 MINUTES

INGREDIENTS

225 g / 8 oz / 1 cup butter, softened
 225 g / 8 oz / 1 cup caster (superfine) sugar
 4 large eggs, beaten
 225 g / 8 oz / 1 ½ cups self-raising flour
 2 tbsp unsweetened cocoa powder
 1 tbsp instant espresso powder
 100 g / 3 ½ oz milk chocolate, grated

FOR THE ICING

200 g / 7 oz / 2 cups icing (confectioners) sugar
 1 tbsp instant espresso powder

- Preheat the oven to 180°C (160° fan), 355F, gas 4 and grease and line a loaf tin with greaseproof paper.
- Cream together the butter and sugar until well whipped then gradually whisk in the eggs, beating well after each addition.
- Sift over the flour and cocoa powder and fold in with the espresso powder and grated chocolate.
- Scrape the mixture into the tin and bake for 45 minutes or until a skewer inserted in the centre comes out clean.
- Turn the loaf out onto a wire rack and leave to cool.
- Mix the icing (confectioners) sugar with the espresso powder and stir in enough hot water, drop by drop, to produce a thick, spreadable icing.
- Spoon the icing onto the cake and spread over the top with a palette knife.

Coffee, Chocolate and Coconut Loaf Cake

317

- Add 2 tablespoons of dessicated coconut to the cake batter and sprinkle the same amount on top of the cake after icing.

Coffee Buttercream Tartlets

- Preheat the oven to 200°C (180° fan), 390F, gas 6.
- To make the pastry, rub the butter into the flour until the mixture resembles fine breadcrumbs.
- Stir in the sugar and espresso powder and add enough cold water to bring the pastry together into a dough.
- Chill the dough for 30 minutes then roll out on a floured surface. Use the pastry to line 6 tartlet cases.
- Prick the pastry with a fork, line with clingfilm and fill with baking beans or rice.
- Bake for 10 minutes then remove the clingfilm and baking beans.
- Whisk together the frangipane ingredients until smoothly whipped. Spoon the mixture into the pastry cases and bake for 15 minutes. Leave to cool completely.
- To make the buttercream, whisk the butter with an electric whisk then gradually add the icing (confectioners) sugar and espresso powder. Whisk until smooth then add the milk and whisk for 2 more minutes.
- Pipe the buttercream onto the tartlets and top with chocolate balls and dusted cocoa.

PREPARATION TIME 45 MINUTES

COOKING TIME 25 MINUTES

INGREDIENTS

FOR THE PASTRY

200g / 7 oz / 1 ½ cups plain flour
100g / 3 ½ oz / ½ cup butter, cubed
50g / 1 ¾ oz / ¼ cup dark brown sugar
1 tsp instant espresso powder

FOR THE COFFEE FRANGIPANE

150g / 5 ½ oz / 1 ½ cups ground almonds
150g / 5 ½ oz / ¾ cup butter, softened
150g / 5 ½ oz / ¾ cup caster sugar
2 large eggs
2 tbsp plain (all purpose) flour
1 tsp instant espresso powder

FOR THE BUTTERCREAM

200g / 7 oz / ¾ cup butter, softened
400g / 14 oz / 4 cups icing sugar
1 tsp instant espresso powder
2 tbsp milk
2 tbsp chocolate balls
1 tsp cocoa powder



Redcurrant and Candyfloss Cupcakes

- Preheat the oven to 190°C (170° fan) / 375F / gas 5 and oil 12 silicone cupcake cases.
- Combine the flour, sugar, butter and eggs in a bowl and whisk together for 2 minutes or until smooth. Fold in the redcurrants.
- Divide the mixture between the cupcake cases, then transfer to the oven and bake for 15 – 20 minutes.
- Test with a wooden toothpick, if it comes out clean, the cakes are done.
- Transfer the cakes to a wire rack and leave to cool completely.
- Top the cakes with the candyfloss and a sprig of redcurrants and serve immediately. If there is a lot of moisture in the air, the candyfloss will start to dissolve quite quickly.

PREPARATION TIME 25 MINUTES

COOKING TIME 15-20 MINUTES

INGREDIENTS

100g / 3 ½ oz / ¾ cup self-raising flour, sifted
100g / 3 ½ oz / ½ cup caster (superfine) sugar
100g / 3 ½ oz / ½ cup butter, softened
3 large eggs
100g / 3 ½ oz / ¾ cup redcurrants

TO DECORATE

50g / 1 ¾ oz / 2 ½ cups candyfloss
12 sprigs redcurrants



Raspberry and Candyfloss Cupcakes

- Use 100g / 3 ½ oz of raspberries in place of the redcurrants for an extra sweet flavour to these cute cupcakes.

Almond Meringue with Chocolate and Nuts



Fruit and Nut Meringue with Chocolate 322

- Swap the hazelnuts (cob nuts) for a mix of raisins and sultanas for a tasty fruit and nut taste, combined with the chocolate this meringue is truly delicious.

Almond Meringue with Coffee and Chocolate 323

- Add 2 tablespoons of espresso to the ganache mixture for a sharper tasting filling.

Almond Meringue with Fruit 324

- Try changing the nuts for the same quantity of dried fruit instead.

PREPARATION TIME 20 MINUTES

COOKING TIME 15 MINUTES

INGREDIENTS

4 large egg whites
a pinch cream of tartar
200 g / 7 oz / ¾ cup caster (supertine) sugar
200 g / 7 oz / 2 cups ground almonds

FOR THE GANACHE

200 ml / 7 fl. oz / ¾ cup double cream
200 g / 7 oz dark chocolate (minimum 60 % cocoa solids), chopped

FOR THE CARAMELISED NUTS

100 g / 3 ½ oz / ½ cup caster (supertine) sugar
75 g / 2 ½ oz / ⅔ cup pistachio nuts
75 g / 2 ½ oz / ⅔ cup blanched almonds
75 g / 2 ½ oz / ⅔ cup toasted hazelnuts (cob nuts), chopped

- Preheat the oven to 180°C (160° fan), 355F, gas 4 and line a Swiss roll tin with non-stick baking paper.
- Whisk the egg whites with the cream of tartar until stiff then whisk in the caster (superfine) sugar a tablespoon at a time.
- Fold in the ground almonds then spread the mixture onto the Swiss roll tray in an even layer.
- Bake for 15 minutes then leave to cool completely.
- Bring the cream to simmering point then pour it over the chocolate. Stir until smooth then leave to cool and thicken to a pipable consistency.
- Put the sugar in a heavy-bottomed saucepan and heat gently, without stirring, until it starts to melt round the edges. Continue to cook, swirling the pan occasionally, until the sugar has all dissolved and the caramel is golden.
- Spread the nuts out on a baking tray lined with a non-stick baking mat and drizzle the caramel all over the top. Leave to cool then break it up with your fingers.
- Pipe the ganache on top of the meringue and sprinkle with the caramelised nuts.

325

SERVES 8

Apple Crumble One Crust Pie

- Preheat the oven to 200°C (180° fan), 390F, gas 6.
- First make the pastry. Sieve the flour into a mixing bowl then rub in the butter until the mixture resembles fine breadcrumbs.
- Stir in just enough cold water to bring the pastry together into a pliable dough then chill for 30 minutes.
- Mix the chopped apple with the sugar and cornflour.
- Roll out the pastry on a floured surface into a large circle. Prick it with a fork and transfer to a tray.
- Spoon the apples into a pile in the middle.
- To make the crumble topping, rub the butter into the flour then stir in the almonds and brown sugar.
- Take handfuls of the topping and squeeze it into a clump, then crumble it over the apples.
- Fold up the pastry edges and pinch to secure. Bake the tart for 35 – 40 minutes until golden brown.

PREPARATION TIME 50 MINUTES

COOKING TIME 35-40 MINUTES

INGREDIENTS

450 g / 1 lb bramley apples, peeled and chopped
 50 g / 1 ¾ oz / ¼ cup caster (superfine) sugar
 1 tbsp cornflour

FOR THE PASTRY

200 g / 7 oz / 1 ½ cups plain (all purpose) flour
 100 g / 3 ½ oz / ½ cup butter, cubed and chilled

FOR THE CRUMBLE

150g / 5 oz / ⅔ cup butter
 100g / 3 ½ oz / ⅔ cup plain (all purpose) flour
 50g / 1 ¾ oz / ½ cup ground almonds
 75g / 2 ½ oz / ½ cup light brown sugar



Apricot Crumble One Crust Pie

326

- This crumble works well with fresh apricots, instead of the apples. Be sure to halve and stone the apricots before using in the above recipe as you would the apples.

327

MAKES 12

Mini Apricot Loaf Cakes

- Preheat the oven to 190°C (170° fan), 375F, gas 5 and oil a 12-hole silicone mini loaf cake mould.
- Combine the flour, sugar, butter, eggs and vanilla in a bowl and whisk together for 2 minutes or until smooth. Fold in the chopped apricots.
- Divide the mixture between the moulds, then transfer the mould to the oven and bake for 15 – 20 minutes.
- Test with a wooden toothpick, if it comes out clean, the cakes are done.
- Transfer the cakes to a wire rack and leave to cool completely.

PREPARATION TIME 10 MINUTES

COOKING TIME 15-20 MINUTES

INGREDIENTS

110 g / 4 oz / ⅔ cup self-raising flour, sifted
 110 g / 4 oz / ½ cup caster (superfine) sugar
 110 g / 4 oz / ½ cup butter, softened
 2 large eggs
 1 tsp vanilla extract
 75 g / 2 ½ oz / ⅔ cup dried apricots, chopped



Date Mini Loaf Cakes

328

- For a richer slightly darker looking loaf cake use chopped dates instead of the apricots.

329

MAKES 12

Fig and Honey Muffins



PREPARATION TIME 25 MINUTES

COOKING TIME 20-25 MINUTES

INGREDIENTS

1 large egg
 120 ml / 4 fl. oz / ½ cup sunflower oil
 120 ml / 4 fl. oz / ½ cup milk
 100 g / 3 ½ oz / ½ cup runny honey
 375 g / 12 ½ oz / 2 ½ cups self-raising flour, sifted
 1 tsp baking powder
 100 g / 3 ½ oz / ½ cup caster (superfine) sugar
 4 fresh figs, chopped

- Preheat the oven to 180°C (160° fan), gas 4 and line a 12-hole muffin tin with greaseproof paper.
- Beat the egg in a jug with the oil, milk and honey until well mixed.
- Mix the flour, baking powder, and sugar in a bowl.
- Pour in the egg mixture and stir just enough to combine then fold in the figs.
- Divide the mixture between the paper cases and bake for 20 – 25 minutes.
- Test with a wooden toothpick, if it comes out clean, the cakes are done.
- Transfer the muffins to a wire rack and leave to cool completely.

Date and Maple Syrup Muffins

330

- Use 6 chopped figs and maple syrup instead of the honey for a delicious, rich tasting muffin.

331

MAKES 12

Orange Flower Financiers



PREPARATION TIME 30 MINUTES

COOKING TIME 10-15 MINUTES

INGREDIENTS

110 g / 4 oz / ½ cup butter
 55 g / 2 oz / ½ cup plain (all purpose) flour
 55 g / 2 oz / ½ cup ground almonds
 110 g / 4 oz / 1 cup icing (confectioners) sugar
 3 large egg whites
 1 tsp orange flower water

- Preheat the oven to 170°C (150° fan), 325F, gas 3 and oil and flour a 12-hole financier mould.
- Heat the butter until it foams and starts to smell nutty then leave to cool.
- Combine the flour, ground almonds and icing (confectioners) sugar in a bowl and whisk in the egg whites and orange flower water.
- Pour the cooled butter through a sieve into the bowl and whisk into the mixture until evenly mixed.
- Spoon the mixture into the moulds, then transfer the tin to the oven and bake for 10 – 15 minutes.
- Test with a wooden toothpick, if it comes out clean, the cakes are done.
- Transfer the cakes to a wire rack to cool for 5 minutes before serving.

Rose Water Financiers

332

- These delicious financiers work well with rose water for a delicate floral taste use 1 teaspoon.

Fig and Raspberry Loaf Cake



Fig and Date Loaf

334

- For a denser but equally tasty loaf use dates roughly chopped instead of the raspberries.

PREPARATION TIME 10 MINUTES

COOKING TIME 55 MINUTES

INGREDIENTS

300 g / 10 ½ oz / 2 cups self-raising flour
 2 tsp baking powder
 250 g / 9 oz / 1 ¼ cups caster (supertine) sugar
 250 g / 9 oz / 1 ¼ cups butter, softened
 5 large eggs
 75 g / 2 ½ oz / ½ cup raspberries
 4 fresh figs, sliced

- Preheat the oven to 170°C (150° fan), 340°F, gas 3 and line a loaf tin with greaseproof paper.
- Sieve the flour and baking powder into a mixing bowl and add the sugar, butter and eggs.
- Beat the mixture with an electric whisk for 4 minutes or until smooth and well whipped.
- Fold in the raspberries and figs and scrape the mixture into the loaf tin.
- Bake for 55 minutes or until a skewer inserted comes out clean.
- Transfer the cake to a wire rack and leave to cool completely.

Fig, Raspberry and Vanilla Loaf

335

- Take 1 vanilla pod, split and scrape the seeds into the batter mix for a fuller tasting loaf cake.

336

SERVES 12

Apricot, Chocolate and Almond Tart



PREPARATION TIME 30 MINUTES

COOKING TIME 35 MINUTES

INGREDIENTS

225 g / 8 oz / 2 ¼ cups ground almonds
 225 g / 8 oz / 1 cup butter, softened
 225 g / 8 oz / 1 cup caster (superfine) sugar
 3 large eggs
 2 tbsp unsweetened cocoa powder, plus extra for dusting
 75 g / 2 ½ oz milk chocolate, grated
 3 tbsp plain (all purpose) flour
 8 apricots, stoned and halved

FOR THE PASTRY

200 g / 7 oz / 1 ½ cups plain (all purpose) flour
 100 g / 3 ½ oz / ½ cup butter, cubed and chilled
 1 egg, beaten
 2 tbsp caster (superfine) sugar

- Sieve the flour into a mixing bowl then rub in the butter until the mixture resembles fine breadcrumbs.
- Stir in just enough cold water to bring the pastry together into a pliable dough then chill for 30 minutes.
- Preheat the oven to 200°C (180° fan), 390°F, gas 6.
- Roll out the pastry on a floured surface and use it to line a 23 cm round tart case.
- Prick the pastry with a fork, line with clingfilm and fill with baking beans or rice. Bake for 10 minutes then remove the clingfilm and baking beans.
- Whisk together the almonds, butter, sugar, eggs, cocoa, chocolate and flour until smoothly whipped and spoon the mixture into the pastry case.
- Dust over a little extra cocoa powder then press the apricots into the frangipane.
- Bake the tart for 25 minutes.

Apricot, Chocolate, Almond and Rum Tart

337

- Add 1-2 tablespoons of brandy to the tart filling mix for a warm tasting, extra decadent tasting filling.

338

SERVES 8-10

Peach and Ricotta Pie



PREPARATION TIME 25 MINUTES

COOKING TIME 40-45 MINUTES

INGREDIENTS

250 g / 9 oz / 1 ¼ cups butter, cubed
 250 g / 9 oz / 1 ½ cups plain (all purpose) flour
 250 g / 9 oz / 1 ¼ cups caster (superfine) sugar
 6 large egg yolks

FOR THE FILLING

450 g / 1 lb / 2 cups ricotta
 100 g / 3 ½ oz / 1 cup icing (confectioners) sugar
 1 ripe peaches, skinned, stoned and chopped

- Preheat the oven to 180°C (160° fan), gas 4 and butter a 23 cm round spring-form cake tin.
- Rub the butter into the flour with a pinch of salt then stir in the sugar.
- Beat 5 of the egg yolks and stir them into the dry ingredients. Bring the mixture together into a soft dough and divide it in two.
- Press one half into the bottom and up the sides of the cake tin to form an even layer.
- Beat the ricotta with the icing (confectioners) sugar until smooth then fold in the peaches and spoon it into the tin.
- Roll out the other half of the dough between 2 sheets of greaseproof paper then peel away the paper and lay it on top of the ricotta. Press around the edges to seal.
- Brush the top of the pie with the final egg yolk then bake for 40 – 45 minutes.

Apricot and Ricotta Pie

339

- Use 6 Apricots stoned and halved or quartered if desired instead of the peaches for a delicious twist on this ricotta pie.

340

SERVES 8

Banana and Dried Fruit Loaf Cake

- Preheat the oven to 170°C (150° fan), gas 3 and line a long thin loaf tin with non-stick baking paper.
- Mash the bananas roughly with a fork then whisk in the sugar, eggs and oil.
- Sieve the flour and bicarbonate of soda into the bowl and add the dried fruit. Stir just enough to evenly mix all the ingredients together.
- Scrape the mixture into the loaf tin and bake for 55 minutes or until a skewer inserted in the centre comes out clean.
- Transfer the cake to a wire rack and leave to cool completely.

PREPARATION TIME 10 MINUTES

COOKING TIME 55 MINUTES

INGREDIENTS

3 very ripe bananas
 110 g / 4 oz / ½ cup soft light brown sugar
 2 large eggs
 120 ml / 4 fl. oz / ½ cup sunflower oil
 225 g / 8 oz / 1 ½ cups plain (all purpose) flour
 1 tsp bicarbonate of soda
 75 g / 2 ½ oz / ⅓ cup sultanas
 75 g / 2 ½ oz / ⅓ cup prunes, stoned and chopped
 75 g / 2 ½ oz / ⅓ cup dates, stoned and chopped



Banana and Double Chocolate Loaf Cake

341

- Instead of the dried fruit use 200g/7 oz of mixed chocolate chip chunks for a rich chocolate taste to this delicious loaf cake.

342

SERVES 10

Dundee Loaf Cake

- Mix the dried fruit and cherries together and pour over the whisky. Leave to macerate overnight.
- Preheat the oven to 150°C (130° fan), 300F, gas 2 and grease and line a loaf tin with greaseproof paper.
- Cream the butter, treacle and sugar together until well whipped then gradually whisk in the eggs, beating well after each addition.
- Sift over the flour and spice and fold in with the ground almonds and dried fruit.
- Scrape the mixture into the tin and arrange the cherries, walnuts and Brazil nuts on top
- Bake for 1 hour 45 minutes or until a skewer inserted in the centre comes out clean.
- Turn the loaf out onto a wire rack and leave to cool.
- Heat the apricot jam and whisky together until runny then brush it over the cake to glaze.

PREPARATION TIME OVERNIGHT

COOKING TIME 1 HOUR

45 MINUTES

INGREDIENTS

350 g / 12 oz / 1 ¾ cups mixed dried fruit
 55 g / 2 oz / ¼ cup glace cherries, quartered
 55 ml / 2 fl. oz / ¼ cup whisky
 110 g / 4 oz / ½ cup butter, softened
 2 tbsp treacle
 110 g / 4 oz / ½ cup dark brown sugar
 2 large eggs, beaten
 55 g / 2 oz / ½ cup self-raising flour
 2 tsp mixed spice
 1 tbsp ground almonds

TO DECORATE

7 glace cherries
 6 walnut halves
 3 Brazil nuts
 4 tbsp apricot jam
 1 tbsp whisky



Spiced Dundee Cake

343

- Add 2 teaspoons of mixed spice to the cake mix for a festive twist to this classic cake.

Sweet Cinnamon Nut Bread



Cinnamon and Chocolate Bread

345

- Instead of the hazelnuts (cob nuts) sprinkle dark chocolate chips onto the bread 10 minutes before the end of the baking time.

Mixed Spice Nut Bread

346

- For a more festive flavour to this delicious bread use mixed spice instead of cinnamon.

PREPARATION TIME 2 HOURS 30 MINUTES

COOKING TIME 25-35 MINUTES

INGREDIENTS

250 g / 9 oz / 1 ¼ cups butter, cubed
 200 g / 7 oz / 1 ½ cups strong white bread flour
 200 g / 7 oz / 1 ½ cups stoneground wholemeal flour
 2 ½ tsp easy blend dried yeast
 4 tbsp caster (superfine) sugar
 1 tsp fine sea salt
 4 large eggs, plus 3 extra yolks
 100 g / 3 ½ oz / ½ cup soft brown sugar
 3 tsp ground cinnamon
 75 g / 2 ½ oz / ⅔ cup hazelnuts (cob nuts), chopped

- Rub half the butter into the flour then stir in the yeast, sugar and salt. Beat the whole eggs and yolks together and stir into the dry ingredients.
- Knead the very soft dough on a lightly oiled surface with 2 plastic scrapers for 10 minutes or until smooth and elastic.
- Leave the dough to rest in a lightly oiled bowl, covered with oiled clingfilm, for 2 hours or until doubled in size.
- Roll out the dough as big as possible on a floured surface.
- Cream the rest of the butter with the brown sugar and cinnamon and spread ¾ of it over the dough.
- Roll the dough up tightly and transfer to a greased baking tray.
- Cover with oiled clingfilm and leave to prove for 2 hours or until doubled in size.
- Meanwhile, preheat the oven to 220°C (200° fan), 430°F, gas 7.
- Brush the top of the loaf with the reserved cinnamon mixture and make a few slashes across with a knife.
- Sprinkle with hazelnuts (cob nuts) and bake for 25 – 35 minutes or until golden brown.

347

SERVES 8

Light Orange and Fruit Cake

- Preheat the oven to 180°C (160° fan), 355F, gas 4 and line a loaf tin with non-stick baking paper.
- Sieve the flour into a mixing bowl and rub in the butter until it resembles fine breadcrumbs then stir in the sugar, sultanas, candied peel, cherries and orange zest.
- Lightly beat the egg with the milk and stir it into the dry ingredients until just combined.
- Scrape the mixture into the loaf tin and bake for 55 minutes or until a skewer inserted in the centre comes out clean.
- Transfer the cake to a wire rack and leave to cool completely.

PREPARATION TIME 15 MINUTES

COOKING TIME 55 MINUTES

INGREDIENTS

225 g / 8 oz / 1 ½ cups self raising flour
 100 g / 3 ½ oz / ½ cup butter, cubed
 100 g / 3 ½ oz / ½ cup caster (superfine) sugar
 100 g / 3 ½ oz / ½ cup sultanas
 150 g / 5 ½ oz / ¾ cup candied orange peel, chopped
 100 g / 3 ½ oz / ½ cup glace cherries, halved
 1 orange zest finely grated
 1 large egg
 75 ml / 2 ½ fl. oz / ⅓ cup whole milk

Light Orange and Whisky Fruit Cake

348

- After baking the cake drizzle whilst warm 2 tablespoons of whisky on top. Pierce the cake with a skewer to allow the whisky to absorb.



349

MAKES 12

Banana Party Cupcakes

- Preheat the oven to 190°C (170° fan), 375F, gas 5 and line a 12-hole cupcake tin with paper cases.
- Combine the flour, sugar, butter, eggs and banana in a bowl and whisk together for 2 minutes or until smooth.
- Divide the mixture between the paper cases, then transfer the tin to the oven and bake for 15 – 20 minutes.
- Test with a wooden toothpick, if it comes out clean, the cakes are done.
- Transfer the cakes to a wire rack and leave to cool completely.
- To make the icing, mix the icing (confectioners) sugar with the banana syrup and food colouring, adding a few drops of water if the icing is too stiff.
- Spoon the icing over the cakes and sprinkle each one with hundreds and thousands or sugar stars.

PREPARATION TIME 1 HOUR

COOKING TIME 15-20 MINUTES

INGREDIENTS

110 g / 4 oz / ½ cup self-raising flour, sifted
 110 g / 4 oz / ½ cup caster (superfine) sugar
 110 g / 4 oz / ½ cup butter, softened
 2 large eggs
 1 banana, chopped
 225 g / 8 oz / 2 ¼ cups icing (confectioners) sugar
 1 tbsp banana flavoured syrup
 a few drops yellow food colouring
 hundreds and thousands and sugar stars



Banana and Chocolate Cupcakes

350

- Stir through 55g/2 oz of chocolate chips into the cake batter mixture.

351

SERVES 8

Apple and Rosemary Tarte Tatin



PREPARATION TIME 10 MINUTES

COOKING TIME 20-25 MINUTES

INGREDIENTS

2 tbsp butter
 2 tbsp dark brown sugar
 6 small apples, peeled, cored and halved
 2 tbsp rosemary leaves
 250 g / 9 oz all-butter puff pastry
 2 tbsp flaked (slivered) almonds

- Preheat the oven to 220°C (200° fan), 430F, gas 7.
- Heat the butter and sugar in an ovenproof frying pan and add the apples and rosemary. Cook over a very low heat for 5 minutes, turning occasionally, until they start to colour and soften.
- Arrange the apples, cut side up and leave to cool a little.
- Roll out the pastry on a floured surface and cut out a circle the same size as the frying pan.
- Lay the pastry over the apples and tuck in the edges, then transfer the pan to the oven and bake for 25 minutes or until the pastry is golden brown and cooked through.
- Using oven gloves, put a large plate on top of the frying pan and turn them both over in one smooth movement to unmold the tart.
- Scatter over the flaked (slivered) almonds and serve immediately.

352

MAKES 12

Vanilla Sponge Rings



PREPARATION TIME 30 MINUTES

COOKING TIME 10-15 MINUTES

INGREDIENTS

110 g / 4 oz butter
 55 g / 2 oz / ½ cup plain (all purpose) flour
 55 g / 2 oz / ½ cup ground almonds
 110 g / 4 oz / 1 cup icing (confectioners) sugar
 3 large egg whites
 1 vanilla pod, seeds only

- Preheat the oven to 170°C (150° fan), 325F, gas 3 and oil and flour 12 mini ring moulds.
- Heat the butter until it foams and starts to smell nutty then leave to cool.
- Combine the flour, ground almonds and icing (confectioners) sugar in a bowl and whisk in the egg whites and vanilla seeds.
- Pour the cooled butter through a sieve into the bowl and whisk into the mixture until evenly mixed.
- Spoon the mixture into the moulds, then transfer the tin to the oven and bake for 10 – 15 minutes.
- Test with a wooden toothpick, if it comes out clean, the cakes are done.
- Transfer the cakes to a wire rack to cool for 5 minutes before serving.

Chocolate and Walnut Sponge Squares

- Preheat the oven to 180°C (160° fan), 355F, gas 4 and grease and line a 30 cm x 23 cm cake tin.
- Put all of the ingredients except the walnuts in a large mixing bowl and whisk them together with an electric whisk for 4 minutes or until pale and well whipped.
- Scrape the mixture into the tin and level the top with a spatula then sprinkle over the walnuts.
- Bake for 30 - 35 minutes. The cake is ready when a toothpick inserted comes out clean.
- Transfer the cake to a wire rack to cool completely before cutting into 12 squares and dusting with cocoa.

PREPARATION TIME 10 MINUTES

COOKING TIME 30-35 MINUTES

INGREDIENTS

150 g / 6 oz / 1 cup self-raising flour
 28 g / 1 oz / ¼ cup unsweetened cocoa powder, plus extra for dusting
 2 tsp baking powder
 175 g / 6 oz / ¾ cup caster sugar
 175 g / 6 oz / ¾ cup butter
 3 eggs
 100 g / 3 ½ oz / ½ cup walnuts, chopped



Hazelnut Madeleines

MAKES 12

PREPARATION TIME 1 HOUR
 30 MINUTES

COOKING TIME 10-15 MINS

INGREDIENTS

110 g / 4 oz / ½ cup butter
 55 g / 2 oz / ½ cup plain flour

55 g / 2 oz / ½ cup ground hazelnuts (cob nuts)
 110 g / 4 oz / 1 cup icing (confectioners) sugar
 3 large egg whites

- Heat the butter until it foams and starts to smell nutty then leave to cool.
- Combine the flour, ground hazelnuts (cob nuts) and icing (confectioners) sugar in a bowl and whisk in the eggs whites.
- Pour the cooled butter through a sieve into the bowl and whisk into the mixture until evenly mixed.
- Leave the cake mixture to rest in the fridge for an hour.
- Preheat the oven to 170°C (150° fan), 325F, gas 3 and oil and flour a 12-hole Madeleine mould.
- Spoon the mixture into the moulds, then transfer the tin to the oven and bake for 10 - 15 minutes.
- Test with a wooden toothpick, if it comes out clean, the cakes are done.
- Transfer the cakes to a wire rack to cool for 5 minutes before serving.



SERVES 8-10

Bundt Cake

PREPARATION TIME 5 MINUTES

COOKING TIME 45 MINUTES

INGREDIENTS

225 g / 8 oz / 1 cup butter, softened
 225 g / 8 oz / 1 cup caster (superfine) sugar
 4 large eggs, beaten

125 g / 4 ½ oz / ¾ cup self-raising flour

- Preheat the oven to 180°C (160° fan), 355F, gas 4 and butter a bundt tin.
- Cream the butter and sugar together until well whipped then gradually whisk in the eggs, beating well after each addition.
- Fold in the flour then scrape the mixture into the tin.
- Bake the cake for 45 minutes or until a skewer inserted comes out clean.
- Turn the cake out onto a wire rack and leave to cool.



356

MAKES 6

Cherry Frangipane Cakes



PREPARATION TIME 20 MINUTES

COOKING TIME 20-25 MINUTES

INGREDIENTS

55 g / 2 oz / ½ cup self-raising flour, sifted
 55 g / 2 oz / ½ cup ground almonds
 110 g / 4 oz / ½ cup caster (superfine) sugar
 110 g / 4 oz / ½ cup butter, softened
 2 large eggs
 1 tsp almond essence
 350 g / 12 oz / 2 ½ cups fresh cherries
 2 tbsp icing (confectioners) sugar

- Preheat the oven to 190°C (170° fan), 375F, gas 5 and oil a 6-hole silicone tartlet mould or 6 individual tartlet tins.
- Combine the flour, ground almonds, sugar, butter, eggs and almond essence in a bowl and whisk together for 2 minutes or until smooth.
- Divide the mixture between the moulds.
- Stone the cherries with a cherry pitter and press 6 or 7 into the top of each cake.
- Transfer the cakes to the oven and bake for 20 – 25 minutes.
- Test with a wooden toothpick, if it comes out clean, the cakes are done.
- Transfer the cakes to a wire rack to cool.
- Dust the top of the cakes with icing (confectioners) sugar just before serving.

Fig Frangipane Cakes

357

- Use 8 chopped fresh figs in exchange for the fresh cherries for an extra sweet frangipane cake.

358

SERVES 8

Kiwi Loaf Cake



PREPARATION TIME 10 MINUTES

COOKING TIME 55 MINUTES

INGREDIENTS

300 g / 10 ½ oz / 2 cups self-raising flour
 2 tsp baking powder
 250 g / 9 oz / 1 ¼ cups caster (superfine) sugar
 250 g / 9 oz / 1 ¼ cups butter, softened
 5 large eggs
 4 kiwi fruit, peeled and cubed

- Preheat the oven to 170°C (150° fan), 340F, gas 3 and line a large loaf tin with non-stick baking paper.
- Sieve the flour and baking powder into a mixing bowl and add the sugar, butter and eggs.
- Beat the mixture with an electric whisk for 4 minutes or until smooth and well whipped then fold in the kiwi fruit.
- Scrape the mixture into the loaf tin and bake for 55 minutes or until a skewer inserted in the centre comes out clean.
- Transfer the cake to a wire rack and leave to cool completely.

Kiwi and Banana Loaf Cake

359

- Use 2 kiwi fruit and 2 bananas for a tropical tasting loaf cake.

Dried Fig Tartlets



Dried Fig and Lavender Honey Tartlets

361

- After baking drizzle the warm tarts with Lavender honey for an aromatic glossy finish to these delicious tartlets.

PREPARATION TIME 45 MINUTES

COOKING TIME 40-50 MINUTES

INGREDIENTS

450 g / 1 lb / 2 ¼ cups dried figs, chopped,
plus a few extra for decorating
400 ml / 14 fl. oz / 1 ⅔ cups orange juice

FOR THE PASTRY

200g / 7 oz / 1 ½ cups plain (all purpose) flour
100g / 3 ½ oz / ½ cups butter, cubed
50g / 1 ¾ oz / ¼ cup caster (superfine) sugar

- To make the pastry, rub the butter into the flour until the mixture resembles fine breadcrumbs.
- Stir in the sugar and add enough cold water to bring the pastry together into a pliable dough.
- Chill the dough for 30 minutes.
- Meanwhile, put the figs in a saucepan with the orange juice and simmer for 20 – 30 minutes or until the figs are soft and the liquid has reduced to a syrupy consistency.
- Transfer the fig mixture to a food processor and puree.
- Preheat the oven to 200°C (180° fan), 390°F, gas 6.
- Roll out the pastry on a floured surface and use it to line 6 tartlet cases.
- Prick the pastry with a fork, line with clingfilm and fill with baking beans or rice.
- Bake for 10 minutes then remove the clingfilm and baking beans.
- Return to the oven for 8 minutes to crisp.
- Spoon the fig puree into the pastry cases and return to the oven for 10 minutes.
- Serve the tarts hot or at room temperature, garnished with slices of dried fig.

Dried Apricot Tartlets

362

- Use dried apricots instead of figs for a delicious twist on these beautiful tartlets.

363

SERVES 8

Kiwi and Custard Tart



PREPARATION TIME 40 MINUTES

COOKING TIME 25 MINUTES

INGREDIENTS

6 kiwi fruit, peeled and sliced

FOR THE PASTRY

200g / 7 oz / 1 ½ cups plain (all purpose) flour

100g / 3 ½ oz / ½ cup butter, cubed

FOR THE CUSTARD

4 large egg yolks

75 g / 2 ½ oz / ⅓ cup caster

(superfine) sugar

1 tsp vanilla extract

2 tsp cornflour

450 ml / 16 fl. oz / 1 ¾ cups whole milk

- Preheat the oven to 200°C (180° fan), 390F, gas 6.
- Rub the butter into the flour and add just enough cold water to bind.
- Chill for 30 minutes then roll out on a floured surface. Use the pastry to line a 23 cm round loose-bottomed tart tin.
- Prick the pastry with a fork, line with clingfilm and fill with baking beans or rice.
- Bake for 10 minutes then remove the clingfilm and baking beans and cook for another 8 minutes to crisp.
- Reduce the oven temperature to 170°C (150° fan), 340F, gas 3.
- Whisk the custard ingredients together in a saucepan then stir over a low heat for 5 minutes.
- Pour the custard into the pastry case and leave to cool before arranging the kiwi fruit on top.

Mango and Custard Tart

364

- Substitute 6 kiwi fruit for 2 mangos and slice thinly arranging in a fan like shape around the tart.

365

SERVES 8

Lemon and Poppy Seed Loaf Cake



PREPARATION TIME 10 MINUTES

COOKING TIME 35-40 MINUTES

INGREDIENTS

150 g / 5 ½ oz / 1 cup self-raising flour

150 g / 5 ½ oz / ⅔ cup caster (superfine) sugar

150 g / 5 ½ oz / ⅔ cup butter

3 eggs

1 tsp baking powder

1 tbsp lemon zest

2 tbsp lemon juice

2 tbsp poppy seeds

TO DECORATE

candied lemon peel, thinly sliced

- Preheat the oven to 180°C (160° fan), 355F, gas 4 and grease and line a small loaf tin.
- Put all of the cake ingredients in a large mixing bowl and whisk them together with an electric whisk for 4 minutes or until pale and well whipped.
- Scrape the mixture into the tin and level the top with a spatula.
- Bake for 35 - 40 minutes. The cake is ready when a toothpick inserted in the centre comes out clean.
- Transfer the cake to a wire rack to cool completely before garnishing with the candied lemon peel.

St Clements and Poppy Seed Loaf

366

- Mix one tablespoon of orange with the lemon juice and add one tablespoon of orange zest to the recipe. Use candied orange and lemon peel to decorate for a less acidic tasting topping.

367

MAKES 12

Candied Lemon Sponge Squares

- Blanch the lemon slices in boiling water for 5 minutes then drain well.
- Put the sugar in a saucepan with 200 ml water and stir over a low heat until dissolved. Bring to the boil and simmer then add the lemon slices and simmer for 10 minutes.
- Remove from the pan with a slotted spoon and leave to drip dry on a wire rack.
- Preheat the oven to 180°C (160° fan), 355°F, gas 4 and grease and line a 30 cm x 23 cm cake tin.
- Put all of the cake ingredients in a large mixing bowl and whisk them together with an electric whisk for 4 minutes or until pale and well whipped.
- Scrape the mixture into the tin and level the top with a spatula then arrange 9 of the lemon slices on top.
- Bake for 30 - 35 minutes. The cake is ready when a toothpick inserted comes out clean.

PREPARATION TIME 30 MINUTES

COOKING TIME 40-45 MINUTES

INGREDIENTS

175 g / 6 oz / 1 ¼ cups self-raising flour
 2 tsp baking powder
 175 g / 6 oz / ¾ cups caster (superfine) sugar
 175 g / 6 oz / ¾ cups butter
 3 eggs
 1 lemon, juice and zest

FOR THE CANDIED

LEMON SLICES

2 lemons, thinly sliced
 400 g / 14 oz / 1 ¾ cups caster (superfine) sugar



Candied Orange Sponge Squares

368

- For a slight twist on this delicious cake use orange slices instead of lemon.

369

SERVES 10

Iced Lemon Loaf Cake

- Preheat the oven to 180°C (160° fan), 355°F, gas 4 and grease and line a small loaf tin.
- Put all of the cake ingredients in a large mixing bowl and whisk them together with an electric whisk for 4 minutes or until pale and well whipped.
- Scrape the mixture into the tin and level the top with a spatula.
- Bake for 35 - 40 minutes. The cake is ready when a toothpick inserted in the centre comes out clean.
- Transfer the cake to a wire rack to cool completely.
- Sieve the icing (confectioners) sugar and stir in just enough lemon juice to produce a pourable icing.
- Pour the icing all over the cake and allow it to drip down the sides. Garnish with twisted lemon slices.

PREPARATION TIME 20 MINUTES

COOKING TIME 35-40 MINUTES

INGREDIENTS

150 g / 5 ½ oz / 1 cup self-raising flour
 150 g / 5 ½ oz / ¾ cup caster (superfine) sugar
 150 g / 5 ½ oz / ¾ cup butter
 3 eggs
 1 tsp baking powder
 1 tbsp lemon zest
 2 tbsp lemon juice

TO DECORATE

200 g / 7 oz / 2 cups icing (confectioners) sugar
 1 - 2 tbsp lemon juice
 lemon sliced



Iced Lemon and Lavender Loaf Cake

370

- Add two tablespoons of edible lavender flowers to the cake batter mix and sprinkle some extra onto the icing for decoration.

Lemon Meringue Pie



Lemon and Lime Meringue Pie

372

- Use the juice and zest of 2 lemons and 2 limes and incorporate into the recipe as above for an extra sharp taste to this classic meringue pie.

Lemon and Coconut Meringue Pie

373

- Into the meringue mixture, stir through 3 tablespoons of dessicated coconut and follow recipe as above. Sprinkle a little more on top after baking.

PREPARATION TIME 55 MINUTES

COOKING TIME 25-30 MINUTES

INGREDIENTS

2 tsp cornflour
4 lemons, zest and juice
4 large eggs, beaten
225 g / 8 oz / 1 cup butter
175 g / 6 oz / $\frac{3}{4}$ cups caster (superfine) sugar

FOR THE PASTRY

100 g / 3 $\frac{1}{2}$ oz / $\frac{1}{2}$ cups butter, cubed
200 g / 7 oz / 1 $\frac{1}{4}$ cups plain (all purpose) flour

FOR THE MERINGUE

4 large egg whites
110g / 4 oz / $\frac{1}{2}$ cups caster (superfine) sugar

- Preheat the oven to 200°C (180° fan), 390°F, gas 6.
- Rub the butter into the flour and add just enough cold water to bind.
- Chill for 30 minutes then roll out on a floured surface.
- Use the pastry to line a 24 cm loose-bottomed tart tin and prick it with a fork.
- Line the pastry with clingfilm and fill with baking beans or rice then bake for 10 minutes.
- Remove the clingfilm and beans and cook for another 8 minutes to crisp.
- Meanwhile, dissolve the cornflour in the lemon juice and put it in a saucepan with the rest of the ingredients.
- Stir constantly over a medium heat to melt the butter and dissolve the sugar. Bring to a gentle simmer then pour it into the pastry case.
- Whisk the egg whites until stiff, then gradually add the sugar and whisk until the mixture is thick and shiny.
- Spoon the meringue on top of the lemon curd, making peaks with the spoon.
- Bake for 10 minutes or until golden brown.

374

SERVES 8

Lemon and Almond Treacle Tart

- Preheat the oven to 200°C (180° fan), 390F, gas 6.
- First make the pastry. Sieve the flour into a mixing bowl then rub in the butter until the mixture resembles fine breadcrumbs.
- Stir in just enough cold water to bring the pastry together into a pliable dough then chill for 30 minutes.
- Heat the golden syrup with the lemon zest and juice until runny then stir in the breadcrumbs and almonds.
- Roll out the pastry on a floured surface and use it to line a 23 cm round pie dish.
- Spoon the filling into the pastry case and level the top.
- Bake for 25 – 30 minutes or until the pastry is cooked through underneath.

PREPARATION TIME 50 MINUTES

COOKING TIME 35-40 MINUTES

INGREDIENTS

350 g / 12 ½ oz / 1 cup golden syrup
2 lemons, zest and juice
100 g / 3 ½ oz / 1 ½ cups white breadcrumbs
75 g / 2 ½ oz / ¾ cups ground almonds

FOR THE PASTRY

200 g / 7 oz / 1 ½ cups plain (all purpose) flour
100 g / 3 ½ oz / ½ cup butter, cubed and chilled



Orange and Almond Treacle Tart

375

- Add the zest and juice of 1 large navel orange to the treacle tart filling for a sweeter taste.

376

MAKES 6

Orange Custard Tartlets

- To make the pastry, rub the butter into the flour and add just enough cold water to bind.
- Chill for 30 minutes.
- Preheat the oven to 200°C (180° fan), 390F, gas 6.
- Roll out the pastry on a floured surface and use it to line 6 tartlet cases, rerolling the trimmings as necessary.
- Prick the pastry with a fork, line with clingfilm and fill with baking beans or rice.
- Bake for 10 minutes then remove the clingfilm and baking beans.
- Whisk the custard ingredients together in a jug and ¾ fill the pastry cases.
- Bake the tarts for 15 – 20 minutes or until the custard has set and the pastry is crisp.

PREPARATION TIME 45 MINUTES

COOKING TIME 25-30 MINUTES

INGREDIENTS

FOR THE PASTRY

200g / 7 oz / 1 ½ cups plain (all purpose) flour
100g / 3 ½ oz / ½ cup butter, cubed

FOR THE CUSTARD

2 large egg yolks
55 g / 2 oz / ¼ cup caster (superfine) sugar
2 tsp cornflour
125 ml / 4 ½ fl. oz / ½ cup whole milk
100 ml / 3 ½ fl. oz / ½ cup fresh orange juice, sieved
1 tbsp orange zest, finely grated



Orange and Cinnamon Custard Tartlets

377

- Add ½ a teaspoon of ground cinnamon to the custard mix for a warm winter spiced tartlet.

378

SERVES 8

Candied Lemon and Ginger Loaf Cake



PREPARATION TIME 30 MINUTES

COOKING TIME 50-55 MINUTES

INGREDIENTS

175 g / 6 oz / 1 ¼ cup self-raising flour
 2 tsp baking powder
 175 g / 6 oz / ¾ cup caster (superfine) sugar
 175 g / 6 oz / ¾ cup butter
 3 eggs
 1 lemon, juice and zest
 100 g / 3 ½ oz / ½ cup crystallised ginger, finely chopped

FOR THE CANDIED LEMONS

3 lemons, quartered and thinly sliced
 400 g / 14 oz / 1 ¾ cup caster (superfine) sugar

- Blanch the lemon slices in boiling water for 5 minutes then drain well. Put the sugar in a saucepan with 200 ml water and stir over a low heat until dissolved.
- Bring to the boil and simmer for 5 minutes then add the lemon slices and simmer for 10 minutes.
- Remove from the pan with a slotted spoon and leave to drip dry on a wire rack.
- Preheat the oven to 180°C (160° fan), 355F, gas 4 and grease and line a loaf tin.
- Put all of the cake ingredients in a large mixing bowl and whisk them together with an electric whisk for 4 minutes or until pale and well whipped. Fold in the candied lemon pieces.
- Scrape the mixture into the tin and level the top with a spatula then bake for 30 - 35 minutes.
- Transfer the cake to a wire rack to cool completely.

Candied Orange and Ginger Loaf Cake

379

- Use the zest and juice of one orange in place of the lemon in the cake mix. For the candied orange use 2 oranges cut into six and thinly sliced.

380

SERVES 8

Wholemeal Raisin Loaf Cake



PREPARATION TIME 10 MINUTES

COOKING TIME 35-40 MINUTES

INGREDIENTS

100 g / 3 ½ oz / ¾ cup stoneground wholemeal flour
 50 g / 1 ¾ oz / ½ cup self-raising flour
 150 g / 5 ½ oz / ¾ cup caster (superfine) sugar
 150 g / 5 ½ oz / ¾ cup butter
 3 eggs
 2 tsp baking powder
 150 g / 5 ½ oz / ¾ cup raisins

- Preheat the oven to 180°C (160° fan), 355F, gas 4 and grease and line a small loaf tin.
- Put all of the cake ingredients in a large mixing bowl and whisk them together with an electric whisk for 4 minutes or until pale and well whipped.
- Scrape the mixture into the tin and level the top with a spatula.
- Bake for 35 - 40 minutes. The cake is ready when a toothpick inserted comes out clean.
- Transfer the cake to a wire rack to cool completely.

Wholemeal Date Loaf Cake

381

- Use finely chopped dates instead of the raisins for a denser, richer cake.

Chocolate Coated Sponge Cake



White Chocolate Coated Sponge Cake

383

- Using white chocolate instead of the dark and milk will give a sweeter taste to this delicious cake.

Chocolate and Coconut Coated Sponge Cake

384

- Follow the recipe above but sprinkle a few tablespoons of dessicated coconut onto the chocolate before it sets.

PREPARATION TIME 10 MINUTES

COOKING TIME 45-50 MINUTES

INGREDIENTS

150 g / 5 ½ oz / 1 cup self-raising flour
 150 g / 5 ½ oz / ¾ cup caster (superfine) sugar
 150 g / 5 ½ oz / ¾ cup butter
 3 eggs
 1 tsp baking powder
 1 tsp vanilla extract

TO DECORATE

100 g / 3 ½ oz dark chocolate
 40 g / 1 ½ oz / ¼ cup butter
 25 g / ¼ oz milk chocolate, coarsely grated

- Preheat the oven to 180°C (160° fan), 355°F, gas 4 and grease and line a deep 20 cm round loose-bottomed cake tin.
- Put all of the cake ingredients in a large mixing bowl and whisk them together with an electric whisk for 4 minutes or until pale and well whipped.
- Scrape the mixture into the tin and level the top with a spatula.
- Bake for 45 - 50 minutes. The cake is ready when a toothpick inserted in the centre comes out clean.
- Transfer the cake to a wire rack to cool completely.
- To make the chocolate glaze, melt the chocolate in a microwave or bain marie then stir in the butter.
- Spoon the glaze over the cake and leave to set for 30 minutes.
- Sprinkle over the grated chocolate.

385

SERVES 8

Banana and Hazelnut Loaf Cake



PREPARATION TIME 10 MINUTES

COOKING TIME 55 MINUTES

INGREDIENTS

3 very ripe bananas
 110 g / 4 oz / ½ cup soft light brown sugar
 2 large eggs
 120 ml / 4 fl. oz / ½ cup sunflower oil
 125 g / 4 ½ oz / ¾ cup plain (all purpose) flour
 2 tsp baking powder
 100 g / 3 ½ oz / 1 cup ground hazelnuts (cob nuts)

- Preheat the oven to 170°C (150° fan), gas 3 and line a long thin loaf tin with non-stick baking paper.
- Mash the bananas roughly with a fork then whisk in the sugar, eggs and oil.
- Sieve the flour and bicarbonate of soda into the bowl and add the ground hazelnuts (cob nuts). Stir just enough to evenly mix all the ingredients together.
- Scrape the mixture into the loaf tin and bake for 55 minutes or until a skewer inserted in the centre comes out clean.
- Transfer the cake to a wire rack and leave to cool completely.

Banana and Pinenut Loaf Cake

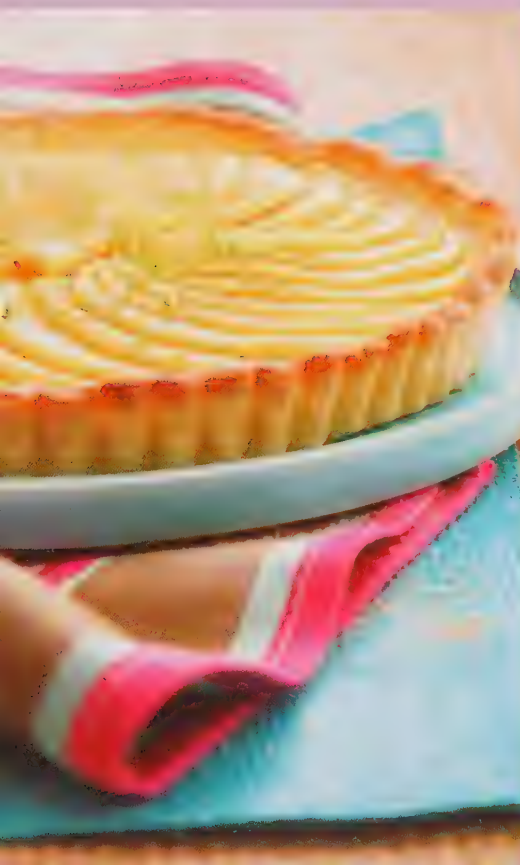
386

- Substitute 100g / 3 ½ oz of chopped toasted pine nuts to give a mild nutty taste to this loaf cake.

387

SERVES 8

Lime, Chilli and Mango Tart



PREPARATION TIME 40 MINUTES

COOKING TIME 40-50 MINUTES

INGREDIENTS

3 mangos, peeled, stoned and sliced
 1 lime, zest finely pared
 ½ tsp Cayenne pepper

FOR THE PASTRY

100 g / 3 ½ oz / ½ cup butter, cubed
 200 g / 7 oz / 1 ½ cup plain (all purpose) flour

FOR THE CUSTARD

4 large egg yolks
 75 g / 2 ½ oz / ½ cup caster (superfine) sugar
 2 tsp cornflour
 350 ml / 12 ½ fl. oz / 1 ½ cups whole milk
 100 ml / 3 ½ fl. oz / ½ cup fresh lime juice
 1 mild red chilli, finely chopped

- Preheat the oven to 200°C (180° fan), 390°F, gas 6.
- Rub the butter into the flour and add just enough cold water to bind.
- Chill for 30 minutes then roll out on a floured surface. Use the pastry to line a 23 cm round loose-bottomed tart tin.
- Prick the pastry with a fork, line with clingfilm and fill with baking beans or rice.
- Bake for 10 minutes then remove the clingfilm and baking beans and cook for another 8 minutes to crisp.
- Reduce the oven temperature to 170°C (150° fan), 340°F, gas 3.
- Whisk the custard ingredients together in a saucepan then stir over a low heat for 5 minutes.
- Pour the custard into the pastry case and leave to cool before arranging the mango slices on top and sprinkling with lime zest and cayenne pepper.

Lime, Chilli and Pineapple Tart

388

- Using 1 small pineapple instead of the mango makes a delicious sharp, sweet tang to this tropical tart.

389

SERVES 10

Mango and Vanilla Loaf Cake

- Preheat the oven to 180°C (160° fan), 355F, gas 4 and grease and line a loaf tin.
- Cut the vanilla pod in half lengthways and scrape out the seeds.
- Reserve the pod and put the seeds in a mixing bowl with the flour, sugar, butter, eggs and baking powder and whisk for 4 minutes or until pale and well whipped.
- Fold in the mango then scrape the mixture into the tin and lay the vanilla pod halves on top.
- Bake for 35 - 40 minutes. The cake is ready when a toothpick inserted in the centre comes out clean.
- Transfer the cake to a wire rack to cool completely.

PREPARATION TIME 20 MINUTES

COOKING TIME 35-40 MINUTES

INGREDIENTS

1 vanilla pod
 150 g / 5 ½ oz / 1 cup self-raising flour
 150 g / 5 ½ oz / ¾ cup caster (superfine) sugar
 150 g / 5 ½ oz / ¾ cup butter
 3 eggs
 1 tsp baking powder
 2 mangos, peeled, stoned and chopped



Pineapple and Vanilla Loaf Cake

390

- Use 1 small pineapple instead of the mango in this delicious loaf cake.

391

SERVES 8

Spicy Wholemeal Loaf Cake

- Preheat the oven to 180°C (160° fan), 355F, gas 4 and grease and line a small loaf tin.
- Put all of the cake ingredients in a large mixing bowl and whisk them together with an electric whisk for 4 minutes or until pale and well whipped.
- Scrape the mixture into the tin and level the top with a spatula.
- Bake for 35 - 40 minutes. The cake is ready when a toothpick inserted in the centre comes out clean.
- Transfer the cake to a wire rack to cool completely.

PREPARATION TIME 10 MINUTES

COOKING TIME 35-40 MINUTES

INGREDIENTS

100 g / 3 ½ oz / ¾ cup stoneground wholemeal flour
 50 g / 1 ¾ oz / ½ cup self-raising flour
 2 tsp baking powder
 150 g / 5 ½ oz / ¾ cup caster (superfine) sugar
 150 g / 5 ½ oz / ¾ cup butter
 3 eggs
 1 tsp ground cinnamon
 1 tsp ground ginger
 ½ tsp freshly grated nutmeg



Spicy Wholemeal and Banana Loaf Cake

392

- Add one mashed very ripe banana for a rich slightly moister loaf cake.

Pear and Marmalade Frangipane Tart



Pear and Apricot Frangipane Tart

394

- Use apricot jam instead of marmalade for a sweeter less acidic frangipane tart.

Peach and Marmalade Frangipane Tart

395

- Use 5 tinned peaches instead of the pears for an extra sweet delicious frangipane tart.

PREPARATION TIME 45 MINUTES

COOKING TIME 40-50 MINUTES

INGREDIENTS

150g / 5 ½ oz / 1 ½ cup ground almonds
 150g / 5 ½ oz / ¾ cup butter, softened
 150g / 5 ½ oz / ¾ cup caster (superfine) sugar
 2 large eggs
 2 tbsp plain (all purpose) flour
 5 pears, peeled, cored and halved
 4 tbsp marmalade
 2 tbsp flaked (slivered) almonds

FOR THE PASTRY

200g / 7 oz / 1 ½ cup plain (all purpose) flour
 100g / 3 ½ oz / ½ cup butter, cubed
 50g / 1 ¾ oz / ¼ cup caster (superfine) sugar

- Preheat the oven to 200°C (180° fan), 390°F, gas 6.
- To make the pastry, rub the butter into the flour until the mixture resembles fine breadcrumbs.
- Stir in the sugar and add enough cold water to bring the pastry together into a pliable dough.
- Chill the dough for 30 minutes then roll out on a floured surface. Use the pastry to line a 24 cm round pie tin.
- Prick the pastry with a fork, line with clingfilm and fill with baking beans or rice.
- Bake for 10 minutes then remove the clingfilm and baking beans.
- Return to the oven for 8 minutes to crisp.
- Whisk together the almonds, butter, sugar, eggs and flour until smoothly whipped and spoon the mixture into the pastry case.
- Arrange the pear halves on top of the frangipane and bake the tart for 25 minutes or until the frangipane is cooked through.
- Heat the marmalade until runny and brush it over the pears then sprinkle with flaked (slivered) almonds.

396

MAKES 18

Vanilla and Chocolate Whoopee Pies

- Preheat the oven to 190°C (170° fan), 375F, gas 5 and line 2 large baking trays with non-stick baking mats.
- Combine the flour, baking powder, sugar, butter, eggs and vanilla extract in a bowl and whisk together for 2 minutes or until smooth.
- Separate it into 2 bowls and stir the cocoa powder into one of them.
- Spoon the plain mixture down one side of a piping bag fitted with a large plain nozzle and spoon the chocolate mixture down the other side.
- Pipe 18 walnut-sized domes onto each tray.
- Transfer the trays to the oven and bake for 10 – 15 minutes. The cakes will be ready when springy to the touch.
- Leave the cakes to cool on the tray then lift them off with a palette knife. Sandwich the cakes together in pairs with chocolate spread.

PREPARATION TIME 20 MINUTES

COOKING TIME 10-15 MINUTES

INGREDIENTS

110 g / 4 oz / $\frac{3}{4}$ cup self-raising flour, sifted
 2 tsp baking powder
 110 g / 4 oz / $\frac{1}{2}$ cup caster (superfine) sugar
 110 g / 4 oz / $\frac{1}{2}$ cup butter, softened
 2 large eggs
 1 tsp vanilla extract
 2 tbsp unsweetened cocoa powder

TO DECORATE

$\frac{1}{2}$ jar chocolate spread



Orange and Chocolate Whoopee Pies

397

- Substitute the vanilla essence with $\frac{1}{2}$ tsp orange essence for a fruity whoopee pie.

398

SERVES 8

Almond Torte

- Preheat the oven to 180°C (160° fan), 355F, gas 4 and line a loose-bottomed round cake tin.
- Whisk the egg yolks, caster (superfine) sugar and butter together for 4 minutes or until pale and thick, then fold in the ground almonds.
- Whip the egg whites to stiff peaks in a very clean bowl, then fold it into the cake mixture in two stages.
- Scrape the mixture into the tin, being careful to retain as many air bubbles as possible, and bake for 25 – 30 minutes or until a skewer inserted comes out clean.
- Leave to cool in the tin for 10 minutes before transferring to a wire rack to cool completely.
- Dust with icing (confectioners) sugar before serving.

PREPARATION TIME 15 MINUTES

COOKING TIME 25-30 MINUTES

INGREDIENTS

2 large eggs, separated
 150 g / 5 $\frac{1}{2}$ oz / $\frac{3}{4}$ cup caster (superfine) sugar
 150 g / 5 $\frac{1}{2}$ oz $\frac{3}{4}$ cup butter, melted
 200 g / 7 oz / 2 cups ground almonds
 icing (confectioners) sugar to dust



Almond Torte with White Chocolate

399

- When cooled, before dusting with icing sugar, drizzle with a small bar of melted white chocolate for a richer treat.

400

MAKES 24

Rose Petal Mini Muffins



PREPARATION TIME 25 MINUTES

COOKING TIME 15-20 MINUTES

INGREDIENTS

1 large egg
 120 ml / 4 fl. oz / ½ cup sunflower oil
 120 ml / 4 fl. oz / ½ cup milk
 1 tbsp rose water
 375 g / 12 ½ oz / 2 ½ cups self-raising flour, sifted
 1 tsp baking powder
 200 g / 7 oz / ¾ cup caster (superfine) sugar
 55 g / 2 oz / ½ cup ground almonds
 2 tbsp crystallised rose petals
 icing (confectioners) sugar to dust

TO DECORATE

225 g / 8 oz / 2 ¼ cups icing (confectioners) sugar
 2 – 4 tsp rose water
 crystallised rose petals

- Preheat the oven to 180°C (160° fan), 350F, gas 4 and oil a 24-hole silicone mini muffin mould.
- Beat the egg in a jug with the oil, milk and rose water until well mixed.
- Mix the flour, baking powder, sugar, ground almonds and rose petals in a bowl, then pour in the egg mixture and stir just enough to combine.
- Divide the mixture between the moulds and bake in the oven for 15 – 20 minutes. Test with a wooden toothpick, if it comes out clean, the cakes are done.
- Transfer the cakes to a wire rack and leave to cool before dusting with icing (confectioners) sugar.
- To decorate, sieve the icing (confectioners) sugar into a bowl and add just enough rose water to make a thick icing.
- Spoon the icing over the cakes and decorate with crystallised rose petals.

Violet Mini Muffins

401

- Swap the rose petals for crystallised violet petals for a more flowery taste.

402

MAKES 6

Peach, Amoretti and Mascarpone Tartlets



PREPARATION TIME 45 MINUTES

COOKING TIME 18 MINUTES

INGREDIENTS

450 g / 1 lb / 2 cups mascarpone
 100 g / 3 ½ oz / 2 cups icing (confectioners) sugar
 2 tbsp amoretti liqueur
 4 peaches, peeled, stoned and thinly sliced
 3 tbsp soft brown sugar
 75 g / 2 ½ oz / ½ cup amoretti biscuits, crushed

FOR THE PASTRY

200g / 7 oz / 1 ½ cups plain (all purpose) flour
 100g / 3 ½ oz / ½ cup butter, cubed
 1 egg, beaten

- Preheat the oven to 200°C (180° fan), 390F, gas 6.
- To make the pastry, rub the butter into the flour and add just enough cold water to bind.
- Chill for 30 minutes then roll out on a floured surface. Use the pastry to line 6 tartlet cases.
- Prick the pastry with a fork, line with clingfilm and fill with baking beans or rice. Bake for 10 minutes then remove the clingfilm and baking beans.
- Brush the inside of the pastry cases with beaten egg and cook for another 8 minutes to crisp.
- Whisk the mascarpone with the icing (confectioners) sugar and amoretti liqueur until smooth. Spoon in the filling into the cooled cases.
- Arrange the peach slices on top and sprinkle with brown sugar then caramelise the tops with a blow torch or under a hot grill.
- Sprinkle over the crushed amoretti before serving.

Peach, Ginger and Mascarpone Tartlets

403

- Substitute the amoretti biscuits for ginger snap biscuits for a more spicy kick.

Cherry and Marzipan Tartlets



Strawberry and Marzipan Tartlets

405

- Substitute the cherries and cherry jam with firm strawberries and strawberry jam for a delicious fruity alternative.

PREPARATION TIME 1 HOUR

COOKING TIME 30 MINUTES

INGREDIENTS

400 g / 14 oz / 2 ¾ cups cherries,
stoned and halved
100 g / 3 ½ oz / ½ cup cherry jam
300 g / 10 ½ oz golden marzipan

FOR THE PASTRY

100 g / 3 ½ oz / ½ cup butter, cubed
200 g / 7 oz / 1 ½ cups plain (all
purpose) flour
55 g / 2 oz / ¼ cup caster (superfine)
sugar
1 egg, beaten

TO DECORATE

6 whole cherries with stalks, pitted
100 g / 3 ½ oz / golden marzipan
icing (confectioners) sugar to dust

- Preheat the oven to 200°C (180° fan), 390°F, gas 6.
- To make the pastry, rub the butter into the flour and sugar then add the egg with just enough cold water to bind.
- Wrap the dough in clingfilm and chill for 30 minutes then roll out on a floured surface.
- Use the pastry to line 6 tartlet tins and trim the edges.
- Prick the pastry with a fork, line with clingfilm and fill with baking beans or rice.
- Bake for 10 minutes then remove the clingfilm and baking beans and cook for another 8 minutes to crisp.
- Mix the halved cherries with the cherry jam and spoon the mixture into the tartlet cases.
- Roll out the marzipan and cut out 6 circles to make the pie lids, pinching around the top to seal.
- Return the tarts to the oven for 10 minutes or until the tops are golden brown.
- To decorate the tartlets, wrap each whole cherry in a layer of marzipan. Dust the tartlets with icing (confectioners) sugar then position a marzipan cherry on top.

Grape and Marzipan Tartlets

406

- Swap the cherries and jam with sweet red grapes and grape jelly for a less tart taste.

407

MAKES 24

Chocolate and Orange Mini Muffins



PREPARATION TIME 25 MINUTES

COOKING TIME 15-20 MINUTES

INGREDIENTS

1 large egg
 120 ml / 4 fl. oz / ½ cup sunflower oil
 120 ml / 4 fl. oz / ½ cup milk
 1 orange, juice and zest
 375 g / 12 ½ oz / 2 ½ cups self-raising flour, sifted
 1 tsp baking powder
 2 tbsp cocoa powder
 75 g / 2 ½ oz / ½ cup chocolate chips
 75 g / 2 ½ oz / ½ cup candied orange peel, chopped
 200 g / 7 oz / ¾ cup caster (superfine) sugar

- Preheat the oven to 180°C (160° fan), gas 4 and line a 24-hole mini muffin tin with paper cases.
- Beat the egg in a jug with the oil, milk and orange juice and zest until well mixed.
- Mix the flour, baking powder, cocoa, chocolate chips, candied peel and sugar in a bowl.
- Pour in the egg mixture and stir just enough to combine.
- Divide the mixture between the paper cases and bake for 15 – 20 minutes.
- Test with a wooden toothpick, if it comes out clean, the cakes are done.
- Transfer the muffins to a wire rack and leave to cool completely.

Spiced Chocolate Orange Mini Muffins

408

- Add 1 tsp of ground cinnamon and pinch of ground nutmeg to the mixture for a spiced alternative.

409

SERVES 8-10

Mirabelle Plum Cake



PREPARATION TIME 5 MINUTES

COOKING TIME 45-55 MINUTES

INGREDIENTS

225 g / 8 oz / 1 cup butter, softened
 225 g / 8 oz / 1 cup caster (superfine) sugar
 5 large eggs, beaten
 225 g / 4 ½ oz / 1 ½ cups self-raising flour
 350 g / 12 ½ oz / 2 ½ cups mirabelles, stoned

- Preheat the oven to 180°C (160° fan), 355F, gas 4 and grease and line a 23 cm round cake tin with greaseproof paper.
- Cream the butter and sugar together until well whipped then gradually whisk in the eggs, beating well after each addition.
- Fold in the flour then scrape the mixture into the tin and scatter over the mirabelles.
- Bake the cake for 45 - 55 minutes or until a skewer inserted in the centre comes out clean.
- Transfer the cake to a wire rack and leave to cool.

Damson Plum Cakes

410

- Swap the Mirabelle plums for Damson plums for a darker, more intense fruity cake.

411

SERVES 6

Chocolate, Orange and Almond Torte

- Preheat the oven to 180°C (160° fan), 355F, gas 4 and line a round spring-form cake tin.
- Whisk the egg yolks and sugar together for 4 minutes.
- Melt the butter, cocoa and chocolate together then fold into the egg yolk mixture with the ground almonds.
- Whip the egg whites to stiff peaks in a very clean bowl and fold them into the cake mixture.
- Scrape the mixture into the tin, being careful to retain as many air bubbles as possible, and bake for 25 – 30 minutes or until the centre is just set.
- Transfer to a wire rack to cool. Heat the sugar in a small saucepan until it has all dissolved and turned a light caramel colour.
- Use a fork to dip the almonds and orange zest in the caramel and leave them to set on a non-stick baking mat.
- Cut the torte into wedges and decorate with the caramel almonds and orange zest.

PREPARATION TIME 15 MINUTES

COOKING TIME 25-30 MINUTES

INGREDIENTS

2 large eggs, separated
 150 g / 5 ½ oz / ⅔ cup caster (superfine) sugar
 75 g / 2 ½ oz / ⅓ cup butter
 2 tbsp unsweetened cocoa powder
 100 g / 3 ½ oz dark chocolate (minimum 60% cocoa solids), chopped
 150 g / 5 ½ oz / 1 ½ cups ground almonds
 1 orange, zest finely grated

TO DECORATE

100 g / 3 ½ oz / ½ cup caster (superfine) sugar
 6 almonds
 1 orange, zest finely pared



Chocolate, Orange and Hazelnut Torte

412

- Change the ground almonds for ground hazelnuts (cob nuts) for a more nutty flavour.

413

SERVES 12

Gluten-Free Sponge Cake

- Preheat the oven to 180°C (160° fan), 355F, gas 4 and grease and line a 20 cm round loose-bottomed cake tin.
- Put all of the cake ingredients in a large mixing bowl and whisk them together with an electric whisk for 4 minutes or until pale and well whipped.
- Scrape the mixture into the tin and level the top with a spatula.
- Bake for 45 - 50 minutes. The cake is ready when a toothpick inserted in the centre comes out clean.
- Transfer the cake to a wire rack to cool completely.

PREPARATION TIME 10 MINUTES

COOKING TIME 45-50 MINUTES

INGREDIENTS

50 g / 1 ¾ oz / ½ cup rice flour
 50 g / 1 ¾ oz / ½ cup potato flour
 50 g / 1 ¾ oz / ½ cup tapioca flour
 150 g / 5 ½ oz / ⅔ cup caster (superfine) sugar
 150 g / 5 ½ oz / ⅔ cup butter
 3 eggs
 2 tsp baking powder
 1 tsp vanilla extract



Gluten Free Orange Sponge Cake

414

- Swap the vanilla extract with a ½ a teaspoon of orange essence and add 1 tbsp finely grated orange zest for a citrus flavour.

Wholemeal Muesli Loaf Cake



Cranberry Muesli Loaf Cake

416

- Mix 2 tbsp of dried cranberries into the mixture for a more fruity loaf.

Cinnamon Muesli Loaf Cake

417

- Add 1 tbsp ground cinnamon to the mixture for a slightly spicy finish.

Muesli and Chocolate Chip Loaf

418

- Add a tbsp of chocolate chips to the mixture and combine well.

PREPARATION TIME 10 MINUTES

COOKING TIME 35-40 MINUTES

INGREDIENTS

100 g / 3 ½ oz / ¾ cup stoneground wholemeal flour
 50 g / 1 ¾ oz / ½ cup self-raising flour
 150 g / 5 ½ oz / ¾ cup caster (superfine) sugar
 150 g / 5 ½ oz / ¾ cup butter
 3 eggs
 2 tsp baking powder
 150 g / 5 ½ oz / 1 ½ cup nutty muesli

- Preheat the oven to 180°C (160° fan), 355F, gas 4 and grease and line a small loaf tin.
- Put all of the cake ingredients in a large mixing bowl and whisk them together with an electric whisk for 4 minutes or until pale and well whipped.
- Scrape the mixture into the tin and level the top with a spatula.
- Bake for 35 - 40 minutes. The cake is ready when a toothpick inserted in the centre comes out clean.
- Transfer the cake to a wire rack to cool completely.

419

SERVES 4

Hazelnut Choux Bun Ring

- Preheat the oven to 200°C (180° fan), 400F, gas 6.
- Oil and line a large baking tray with greaseproof paper, then spray it with water.
- Bring the butter and 150 ml cold water to the boil then beat in the flour off the heat.
- Continue to beat until you have a smooth ball of pastry that leaves the sides of the saucepan clean. Stir in the beaten egg a little at a time to make a glossy paste.
- Spoon the pastry into a piping bag fitted with a large plain nozzle and pipe 8 buns in a ring on the tray.
- Bake for 20 minutes, increasing the heat to 220°C (200° fan), 425F, gas 7 halfway through.
- Transfer the ring to a wire rack, cut in half horizontally and leave to cool completely.
- Whip the cream with the icing (confectioners) sugar and vanilla until thick, then fold in the ground hazelnuts (cob nuts).
- Spoon the hazelnut cream into a piping bag fitted with a large plain nozzle and fill the bottom halves of the buns.
- Replace the tops and dust with icing (confectioners) sugar.

PREPARATION TIME 45 MINUTES

COOKING TIME 20 MINUTES

INGREDIENTS

55 g / 2 oz / ¼ cup butter, cubed
 70 g / 2 ½ oz / ½ cup strong white bread flour, sieved
 2 large eggs, beaten
 icing (confectioners) sugar to dust

FOR THE FILLING

225 ml / 8 fl. oz / ¾ cup double cream
 2 tbsp icing (confectioners) sugar
 ½ tsp vanilla extract
 55 g / 2 oz / ½ cup ground hazelnuts (cob nuts)



420

SERVES 8

Paris Brest Gateau

- Preheat the oven to 200°C (180° fan), 400F, gas 6.
- Oil and line a large baking tray with greaseproof paper, then spray it with water.
- Bring the butter and 150 ml cold water to the boil then beat in the flour off the heat.
- Continue to beat until you have a smooth ball of pastry that leaves the sides of the saucepan clean. Stir in the beaten egg a little at a time to make a glossy paste.
- Spoon the pastry into a piping bag fitted with a large star nozzle and pipe the choux into a large ring on the baking tray.
- Sprinkle with almonds and bake for 20 minutes, increasing the heat to 220°C (200° fan), 425F, gas 7 halfway through.
- Transfer the ring to a wire rack, cut in half horizontally and leave to cool completely.
- Whip the cream with the hazelnut syrup until thick then spoon into a piping bag fitted with a large star nozzle.
- Fill the bottom half of the ring with cream then replace the top and dust with icing (confectioners) sugar.

PREPARATION TIME 45 MINUTES

COOKING TIME 20 MINUTES

INGREDIENTS

55 g / 2 oz / ¼ cup butter, cubed
 70 g / 2 ½ oz / ½ cup strong white bread flour, sieved
 2 large eggs, beaten
 50 g / 2 ½ oz / ¾ cup flaked (slivered) almonds
 icing (confectioners) sugar to dust

FOR THE FILLING

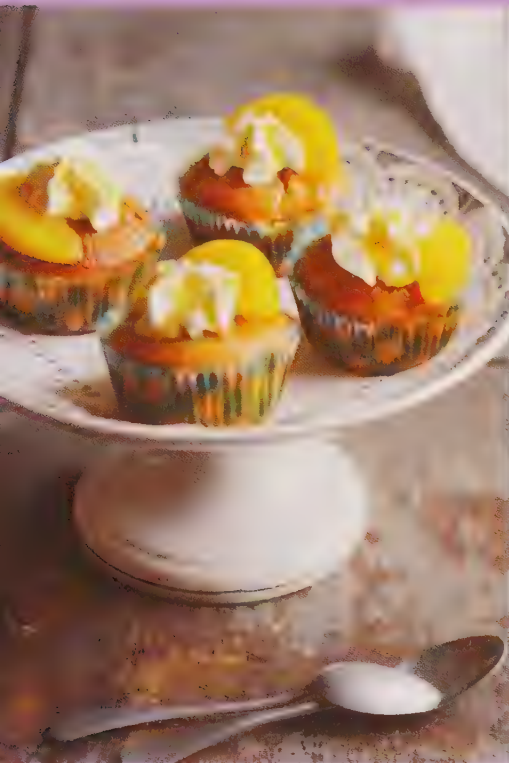
225 ml / 8 fl. oz / ¾ cup double cream
 1 tbsp hazelnut (cob nut) syrup



421

MAKES 12

Peach Cupcakes



PREPARATION TIME 1 HOUR

COOKING TIME 15-20 MINUTES

INGREDIENTS

1 can peach slices, drained, syrup reserved
 110 g / 4 oz / $\frac{3}{4}$ cup self-raising flour, sifted
 110 g / 4 oz / $\frac{1}{2}$ cup caster (superfine) sugar
 110 g / 4 oz / $\frac{1}{2}$ cup butter, softened
 2 large eggs
 300 ml / 10 $\frac{1}{2}$ fl. oz / 1 $\frac{1}{4}$ cups double cream

- Preheat the oven to 190°C (170° fan), 375F, gas 5 and line a 12-hole cupcake tin with paper cases.
- Reserve 12 of the peach slices and finely chop the rest. Combine the flour, sugar, butter, eggs and chopped peaches in a bowl and whisk together for 2 minutes or until smooth.
- Divide the mixture between the paper cases, then transfer the tin to the oven and bake for 15 – 20 minutes.
- Test with a wooden toothpick, if it comes out clean, the cakes are done.
- Transfer the cakes to a wire rack and leave to cool completely.
- Whip the cream until thick then fill a piping bag fitted with a large star nozzle and pipe a rosette on top of each cake.
- Lay a slice of peach next to the cream and drizzle a little of the reserved peach syrup on top.

422

MAKES 18

Peanut Butter Whoopee Pies



PREPARATION TIME 20 MINUTES

COOKING TIME 10-15 MINUTES

INGREDIENTS

110 g / 4 oz / $\frac{3}{4}$ cup self-raising flour, sifted
 2 tsp baking powder
 110 g / 4 oz / $\frac{1}{2}$ cup caster (superfine) sugar
 110 g / 4 oz / $\frac{1}{2}$ cup butter, softened
 2 large eggs
 75 g / 2 $\frac{1}{2}$ oz / $\frac{3}{4}$ cup peanuts, chopped

TO DECORATE

$\frac{1}{2}$ jar smooth peanut butter

- Preheat the oven to 190°C (170° fan), 375F, gas 5 and line 2 large baking trays with non-stick baking mats.
- Combine the flour, baking powder, sugar, butter, eggs and chopped peanuts in a bowl and whisk together for 2 minutes or until smooth.
- Spoon the mixture into a piping bag fitted with a large plain nozzle and pipe 18 walnut-sized domes onto each tray.
- Transfer the trays to the oven and bake for 10 – 15 minutes. The mixture should spread a little whilst cooking and the cakes will be ready when springy to the touch.
- Leave the cakes to cool on the tray then lift them off with a palette knife.
- Sandwich the cakes together in pairs with the peanut butter.

Chocolate and Peanut Butter Whoopee Pies

423

- Add a layer of chocolate spread on top of the peanut butter for a sweeter taste.

Peanut Muffins

- Preheat the oven to 180°C (160° fan), 355F, gas 4 and line a 12-hole muffin tin with paper cases.
- Beat the egg in a jug with the oil and milk until well mixed.
- Mix the flour, baking powder, sugar and peanuts in a bowl.
- Pour in the egg mixture and stir just enough to combine.
- Divide the mixture between the paper cases and bake for 20 – 25 minutes.
- Test with a wooden toothpick, if it comes out clean, the cakes are done.
- Transfer the muffins to a wire rack and leave to cool completely.

PREPARATION TIME 25 MINUTES

COOKING TIME 20-25 MINUTES

INGREDIENTS

1 large egg
 120 ml / 4 fl. oz / ½ cup sunflower oil
 120 ml / 4 fl. oz / ½ cup milk
 375 g / 12 ½ oz / 2 ½ cups self-raising flour, sifted
 1 tsp baking powder
 200 g / 7 oz / ¾ cup caster (superfine) sugar
 150 g / 5 ½ oz / 1 cup peanuts



Pear, Cardamom and Honey Tarts

MAKES 6

PREPARATION TIME 45 MINUTES

COOKING TIME 30 MINUTES

INGREDIENTS

200 ml / 7 fl. oz / ¾ cup runny honey
 6 cardamom pods, bruised
 4 ripe pears, 2 chopped and 2 sliced

FOR THE PASTRY

200g / 7 oz plain / 1 ½ cups (all purpose) flour
 100g / 3 ½ oz / ½ cup butter, cubed
 50g / 1 ¾ oz / ¼ cup caster (superfine) sugar

- To make the pastry, rub the butter into the flour until the mixture resembles fine breadcrumbs. Stir in the sugar and add enough cold water to bring the pastry together into a pliable dough.
- Chill the dough for 30 minutes.
- Put the honey and cardamom in a small saucepan and bring to a simmer, then turn off the heat and leave to infuse for 30 minutes.
- Preheat the oven to 200°C (180° fan), 390F, gas 6.
- Roll out the pastry and use it to line 6 tartlet cases.
- Prick the pastry with a fork, line with clingfilm and fill with baking beans or rice.
- Bake for 10 minutes then remove the clingfilm and baking beans.
- Return to the oven for 8 minutes to crisp.
- Arrange the pears in the pastry case and spoon over the cardamom honey.
- Bake for 10 minutes.



Gateau Breton with Pears

SERVES 8

PREPARATION TIME 15 MINUTES

COOKING TIME 40-45 MINUTES

INGREDIENTS

250 g / 9 oz / 1 ¼ cup butter, cubed
 250 g / 9 oz / ¾ cup plain (all purpose) flour
 250 g / 9 oz / 1 ¼ cup caster (superfine) sugar

6 large egg yolks

2 pears, peeled, cored and sliced

- Preheat the oven to 180°C (160° fan), 355F, gas 4 and butter a 23 cm round tart tin.
- Rub the butter into the flour then stir in the sugar.
- Beat 5 of the egg yolks and stir them into the dry ingredients.
- Bring the mixture together into a soft dough and divide it in two.
- Press one half into the bottom of the tart tin to form an even layer.
- Arrange the pears on top, leaving a clear border round the outside.
- Roll out the other half of the dough between 2 sheets of greaseproof paper then peel away the paper and lay it on top of the pears.
- Brush the top of the gateau with the final egg yolk then score a pattern on top.
- Bake the gateau for 40 – 45 minutes or until golden brown.
- Cool completely before unmolding and cutting into slices.



427

MAKES 9

Pecan Pie Brownies



PREPARATION TIME 25 MINUTES

COOKING TIME 35-40 MINUTES

INGREDIENTS

110 g / 4 oz dark chocolate (minimum 60 % cocoa solids), chopped
 85 g / 3 oz / $\frac{3}{4}$ cup unsweetened cocoa powder, sifted
 225 g / 8 oz / 1 cup butter
 450 g / 15 oz / 2 $\frac{1}{2}$ cups light brown sugar
 4 large eggs
 110 g / 4 oz / $\frac{3}{4}$ cup self-raising flour
 110 g / 4 oz pecan pie, crumbled
 18 pecan halves

- Preheat the oven to 170°C (150° fan), 340F, gas 3 and oil and line a 20 cm x 20 cm square cake tin.
- Melt the chocolate, cocoa and butter together in a saucepan, then leave to cool a little.
- Whisk the sugar and eggs together with an electric whisk for 3 minutes or until very light and creamy.
- Pour in the chocolate mixture and sieve over the flour, then fold everything together with the pecan pie pieces until evenly mixed.
- Scrape into the tin and top with the pecan halves.
- Bake for 35 – 40 minutes or until the outside is set, but the centre is still quite soft, as it will continue to cook as it cools.
- Leave the brownie to cool completely on a wire rack before cutting into squares.

Maple Pecan Pie Brownies

428

- Add 2 tbsp of real maple syrup to the mixture for a richer flavour.

429

MAKES 24

Pecan Mini Muffins



PREPARATION TIME 25 MINUTES

COOKING TIME 15-20 MINUTES

INGREDIENTS

1 large egg
 120 ml / 4 fl. oz / $\frac{1}{2}$ cup sunflower oil
 120 ml / 4 fl. oz / $\frac{1}{2}$ cup milk
 1 tsp vanilla extract
 375 g / 12 $\frac{1}{2}$ oz / 2 $\frac{1}{2}$ cups self-raising flour, sifted
 1 tsp baking powder
 200 g / 7 oz / 1 $\frac{1}{4}$ cups soft brown sugar
 55 g / 2 oz / $\frac{1}{2}$ cup ground almonds
 75 g / 2 $\frac{1}{2}$ oz / $\frac{3}{4}$ cup pecan nuts, chopped

- Preheat the oven to 180°C (160° fan), 350F, gas 4 and oil a 24-hole silicone mini muffin mould.
- Beat the egg in a jug with the oil, milk and vanilla extract until well mixed.
- Mix the flour, baking powder, sugar, ground almonds and pecan nuts in a bowl, then pour in the egg mixture and stir just enough to combine.
- Divide the mixture between the moulds and bake in the oven for 15 – 20 minutes.
- Test with a wooden toothpick, if it comes out clean, the cakes are done.
- Transfer the cakes to a wire rack and leave to cool completely.

Almond Pecan Mini Muffins

430

- Swap the vanilla extract for almond essence for an alternative taste combination.

Sugared Almond Loaf Cake



Lemon Sugared Almond Loaf Cake

432

- Add the juice and grated zest of half a lemon for a zesty citrus alternative.

PREPARATION TIME 10 MINUTES

COOKING TIME 35-40 MINUTES

INGREDIENTS

150 g / 5 ½ oz / 1 cup self-raising flour
 150 g / 5 ½ oz / ¾ cup caster (superfine) sugar
 150 g / 5 ½ oz / ¾ cup butter
 3 eggs
 1 tsp baking powder
 100 g / 3 ½ oz / ¾ cup sugared almonds

- Preheat the oven to 180°C (160° fan), 355F, gas 4 and grease and line a small loaf tin.
- Put all of the cake ingredients except the sugared almonds in a large mixing bowl and whisk them together with an electric whisk for 4 minutes or until pale and well whipped.
- Fold in the sugared almonds then scrape the mixture into the tin and level the top with a spatula.
- Bake for 35 - 40 minutes. The cake is ready when a toothpick inserted in the centre comes out clean.
- Transfer the cake to a wire rack to cool completely before slicing.

Blueberry Sugared Almond Loaf Cake

433

- Add a handful of dried blueberries to the mixture for a more fruity loaf.

434

MAKES 12

Plain Muffins



PREPARATION TIME 10 MINUTES

COOKING TIME 20-25 MINUTES

INGREDIENTS

1 large egg
 120 ml / 4 fl. oz / ½ cup sunflower oil
 120 ml / 4 fl. oz / ½ cup milk
 375 g / 12 ½ oz / 2 ½ cups self-raising flour, sifted
 1 tsp baking powder
 200 g / 7 oz / ¾ cup caster (superfine) sugar

- Preheat the oven to 180°C (160° fan), 355F, gas 4 and oil 12 silicone muffin cases.
- Beat the egg in a jug with the oil and milk until well mixed.
- Mix the flour, baking powder and sugar in a bowl.
- Pour in the egg mixture and stir just enough to combine.
- Divide the mixture between the cases and bake for 20 – 25 minutes.
- Test with a wooden toothpick, if it comes out clean, the cakes are done.
- Transfer the muffins to a wire rack and leave to cool completely.

Chocolate Blueberry Muffins

435

- Add 3 tablespoons of blueberries and 3 tablespoons of white chocolate chips to the mixture for a touch of luxury.

436

SERVES 6-8

Plum Pie



PREPARATION TIME 15 MINUTES

COOKING TIME 35-40 MINUTES

INGREDIENTS

450 g / 1 lb all-butter puff pastry
 450 g / 1 lb plums, stoned and chopped
 3 tbsp caster (superfine) sugar
 2 tsp cornflour
 1 egg, beaten

- Preheat the oven to 200°C (180° fan), 390F, gas 6.
- Roll out half the pastry on a floured surface and use it to line a pie dish.
- Toss the plums with the sugar and cornflower and pack them into the pastry case.
- Roll out the other half of the pastry. Brush the rim of the bottom crust with beaten egg then lay the pie lid on top and crimp around the edges to seal.
- Trim away any excess pastry and use the scraps to decorate the top.
- Brush the top of the pie with beaten egg and bake for 35 – 40 minutes or until the pastry is golden brown and cooked through underneath.

Spiced Plum Pie

437

- Add a teaspoon of ground cinnamon, a ¼ teaspoon of ground nutmeg and a teaspoon of grated orange peel to the filling for a more spicy finish.

438

MAKES 12

Poppy Seed and Apricot Jam Muffins

- Preheat the oven to 180°C (160° fan), 355F, gas 4 and oil 12 silicone muffin cases.
- Beat the egg in a jug with the oil and milk.
- Mix the flour, baking powder and sugar in a bowl.
- Pour in the egg mixture and stir just enough to combine.
- Divide half the mixture between the cases and top each one with a big spoonful of apricot jam.
- Spoon the rest of the muffin mixture on top then sprinkle with poppy seeds.
- Transfer the muffins to the oven and bake for 20 – 25 minutes.
- Test with a wooden toothpick, if it comes out clean, the cakes are done.
- Transfer the muffins to a wire rack and leave to cool completely.

PREPARATION TIME 10 MINUTES

COOKING TIME 20-25 MINUTES

INGREDIENTS

1 large egg
 120 ml / 4 fl. oz / ½ cup sunflower oil
 120 ml / 4 fl. oz / ½ cup milk
 375 g / 12 ½ oz / 2 ½ cups self-raising flour, sifted
 1 tsp baking powder
 200 g / 7 oz / ¾ cup caster (superfine) sugar
 200 g / 7 oz / ¾ cup apricot jam
 2 tbsp poppy seeds



Poppy Seed and Raspberry Jam Muffins

439

- Swap the apricot jam for raspberry jam for a different fruity flavour.

440

MAKES 12

Chocolate and Cream Sponge Squares

- Preheat the oven to 180°C (160 fan), gas 4 and grease and line a 30 cm x 23 cm cake tin.
- Put all of the cake ingredients in a large mixing bowl and whisk them together with an electric whisk for 4 minutes or until pale and well whipped.
- Scrape the mixture into the tin and level the top with a spatula.
- Bake for 30 - 35 minutes. The cake is ready when a toothpick inserted in the centre comes out clean.
- Transfer the cake to a wire rack to cool completely.
- Cut the cake horizontally into 3 layers.
- Whip the cream until thick then use it to sandwich the cake back together.
- Use a very sharp knife to cut the cake into 12 squares then dust the top with cocoa powder.

PREPARATION TIME 10 MINUTES

COOKING TIME 45-50 MINUTES

INGREDIENTS

150 g / 6 oz / 1 cup self-raising flour
 28 g / 1 oz / ¼ cup unsweetened cocoa powder
 2 tsp baking powder
 175 g / 6 oz / ¾ cup caster (superfine) sugar
 175 g / 6 oz / ¾ cup butter
 3 large eggs

TO DECORATE

600 ml / 2 pints / 2 ½ cups double cream
 2 tbsp unsweetened cocoa powder



Chocolate, Raspberry and Cream Sponge Squares

441

- Sandwich halved raspberries between the layers amongst the cream for a more decadent treat.

Chestnut Sponge with Chocolate Drizzle



Marron Glace Sponge with Chocolate Drizzle

443

- Add 6-8 chopped marron glace (candied chestnuts) to the mixture for a more nutty texture.

Chestnut Sponge with Chocolate Orange Drizzle

444

- Add a few drops of orange essence to the chocolate drizzle mixture for a citrus finish.

PREPARATION TIME 10 MINUTES

COOKING TIME 45-50 MINUTES

INGREDIENTS

75 g / 2 ½ oz / ½ cup self-raising flour
 75 g / 2 ½ oz / ½ cup chestnut flour
 150 g / 5 ½ oz / ⅔ cup caster (supertine) sugar
 150 g / 5 ½ oz / ⅔ cup butter
 3 eggs
 2 tsp baking powder
 1 tsp vanilla extract

TO DECORATE

55 g / 2 oz dark chocolate
 25 g / 1 oz butter

- Preheat the oven to 180°C (160° fan), 355°F, gas 4 and grease and line a deep 20 cm round loose-bottomed cake tin.
- Put all of the cake ingredients in a large mixing bowl and whisk them together with an electric whisk for 4 minutes or until pale and well whipped.
- Scrape the mixture into the tin and level the top with a spatula.
- Bake for 45 - 50 minutes. The cake is ready when a toothpick inserted in the centre comes out clean.
- Transfer the cake to a wire rack to cool completely.
- To make the chocolate drizzle, melt the chocolate in a microwave or bain marie then stir in the butter.
- Drizzle it over the top of the cake with a spoon before serving.

445

SERVES 8

Rhubarb Tart

- Preheat the oven to 200°C (180° fan), 390F, gas 6.
- Rub the butter into the flour and add just enough cold water to bind.
- Chill for 30 minutes then roll out on a floured surface. Use the pastry to line a 23 cm round tart tin.
- Prick the pastry with a fork, line with clingfilm and fill with baking beans or rice.
- Bake for 10 minutes then remove the clingfilm and baking beans.
- Sprinkle the pastry case with ground almonds then arrange the rhubarb pieces on top and scatter over the sugar.
- Bake the tart for 20 - 25 minutes or until the rhubarb is tender and starting to brown on top.

PREPARATION TIME 40 MINUTES

COOKING TIME 30-35 MINUTES

INGREDIENTS

50 g / 1 ¾ oz / ½ cup ground almonds
 3 sticks rhubarb, chopped
 4 tbsp Demerara sugar

FOR THE PASTRY

200g / 7 oz / 1 ½ cups plain (all purpose) flour
 100g / 3 ½ oz / ½ cup butter, cubed



Rhubarb Tart with Coconut

446

- Sprinkle 2-3 tablespoons of desiccated coconut before baking for an alternative tropical hint.

447

SERVES 6-8

Yellow Plum Tart

- Preheat the oven to 200°C (180° fan), 390F, gas 6.
- Roll out half the pastry on a floured surface and use it to line a pie dish.
- Sprinkle the bottom with ground almonds then arrange the plums on top and sprinkle with sugar.
- Bake the tart for 35 - 40 minutes or until the plums are tender and the pastry has cooked through underneath.

PREPARATION TIME 15 MINUTES

COOKING TIME 35-40 MINUTES

INGREDIENTS

225 g / 8 oz all-butter puff pastry
 50 g / 1 ¾ oz / ½ cup ground almonds
 450 g / 1 lb yellow plums, halved and stoned
 3 tbsp Demerara sugar



Yellow and Black Plum Tart

448

- Swap half the yellow plums for black plums for a more colourful tart.

449

MAKES 12

Lemon Drizzle Cupcakes



PREPARATION TIME 10 MINUTES

COOKING TIME 15-20 MINUTES

INGREDIENTS

110 g / 4 oz / ¾ cup self-raising flour, sifted

110 g / 4 oz / ½ cup caster (superfine) sugar

110 g / 4 oz / ½ cup butter, softened

2 large eggs

1 lemon, zest finely grated

FOR THE SOAKING SYRUP

2 lemons, juice and zest finely grated

4 tbsp caster (superfine) sugar

2 tbsp lemon curd

- Preheat the oven to 190°C (170° fan), 375F, gas 5 and oil a 12-hole silicone cupcake mould.
- Combine the flour, sugar, butter, eggs and lemon zest in a bowl and whisk together for 2 minutes or until smooth.
- Divide the mixture between the paper cases, then transfer the tin to the oven and bake for 15 – 20 minutes.
- Meanwhile, put the lemon juice, zest and sugar in a small saucepan and heat until the sugar dissolves. Stir in the lemon curd.
- When the cakes come out of the oven, spoon the syrup over the top and allow it to soak in as the cakes cool.

Clementine Drizzle Cupcakes

450

- Swap the lemon zest and juice for clementine zest and juice for a different citrus finish.

451

MAKES 12

Rice, Nut and Honey Biscuits



PREPARATION TIME 15 MINUTES

COOKING TIME 15-20 MINUTES

INGREDIENTS

125 g / 4 ½ oz / ½ cup runny honey

75 g / 2 ½ oz / ½ cup butter, cubed

100 g / 3 ½ oz / 1 ½ cups puffed rice

100 g / 3 ½ oz / ¾ cup blanched almonds

100 g / 3 ½ oz / ¾ cup cashew nuts

25 g / 1 oz glace cherries, finely chopped

25 g / 1 oz dried apricots, finely chopped

- Preheat the oven to 180°C (160° fan), 355F, gas 4 and line 2 baking trays with a non-stick baking mats.
- Put the honey and butter in a small saucepan and heat together until bubbling.
- Mix the rice, nuts and dried fruit together then stir in the honey mixture.
- Make six piles of the mixture on each baking tray and flatten them with the back of a spoon.
- Bake for 15 – 20 minutes or until the biscuits are a golden caramel colour.
- Leave the biscuits to cool and harden on the tray then lift off with a palette knife and store between sheets of greaseproof paper.

Chocolate, Rice, Nut and Honey Biscuits

452

- After they've cooled dip ½ of each biscuit in melted chocolate and allow to set for a more luxurious treat.

Honey and Orange Sponge Squares



Honey and Lemon Sponge Squares

454

- Swap the orange juice and zest for lemon juice and zest for a sharper tasting treat.

PREPARATION TIME 10 MINUTES

COOKING TIME 30-35 MINUTES

INGREDIENTS

175 g / 6 oz / 1 ¼ cups self-raising
flour
2 tsp baking powder
175 g / 6 oz / ¾ cup caster (superfine)
sugar
175 g / 6 oz / ¾ cup butter
3 eggs
3 tbsp orange juice

TO DECORATE

3 oranges, zest finely pared
225 g / 8 oz / ¾ cup runny honey

- Preheat the oven to 180°C (160° fan), 355°F, gas 4 and grease and line a 30 cm x 23 cm cake tin.
- Put all of the cake ingredients in a large mixing bowl and whisk them together with an electric whisk for 4 minutes or until pale and well whipped.
- Scrape the mixture into the tin and level the top with a spatula.
- Bake for 30 - 35 minutes. The cake is ready when a toothpick inserted in the centre comes out clean.
- Meanwhile, put the orange zest and honey in a small saucepan and bring to a gentle simmer. Cook for 3 minutes then spoon the mixture all over the cake when it comes out of the oven.
- Leave the cake to soak up the honey as it cools in the tin.

Chocolate Chip, Orange and Honey Squares

455

- Mix a large handful of chocolate chips into the mixture for a naughty, tempting variation.

456

MAKES 12

Pumpkin Muffins



PREPARATION TIME 15 MINUTES

COOKING TIME 20-25 MINUTES

INGREDIENTS

1 large egg
 120 ml / 4 fl. oz. / ½ cup sunflower oil
 120 ml / 4 fl. oz. / ½ cup milk
 150 g / 4 ½ oz. / 1 ¼ cups pumpkin,
 finely grated
 375 g / 12 ½ oz. / 2 ½ cups self-raising
 flour, sifted
 1 tsp baking powder
 200 g / 7 oz. / ¾ cup caster (superfine)
 sugar

TO DECORATE

4 tbsp cream cheese
 2 tbsp icing (confectioners) sugar
 3 tbsp pumpkin seeds

- Preheat the oven to 180°C (160° fan), 355F, gas 4 and line a 12-hole muffin tin with paper cases.
- Beat the egg in a jug with the oil, milk and grated pumpkin until well mixed.
- Mix the flour, baking powder and sugar in a bowl.
- Pour in the egg mixture and stir just enough to combine.
- Divide the mixture between the cases and bake for 20 – 25 minutes.
- Test with a wooden toothpick, if it comes out clean, the cakes are done.
- Transfer the muffins to a wire rack and leave to cool completely.
- Whip the cream cheese with the icing (confectioners) sugar and spread it on top of the cakes with a palette knife.
- Sprinkle over the pumpkin seeds.

Pumpkin and Date Muffins

457

- Add a small handful of chopped dates to the mixture for a fruity, chewy texture.

458

MAKES 12

Pumpkin and Orange Cupcakes



PREPARATION TIME 10 MINUTES

COOKING TIME 15-20 MINUTES

INGREDIENTS

100 g / 3 ½ oz. / ¾ cup self-raising
 flour, sifted
 100 g / 3 ½ oz. / ½ cup caster
 (superfine) sugar
 100 g / 3 ½ oz. / ½ cup butter,
 softened
 3 large eggs
 1 orange, zest finely grated
 100 g / 3 ½ oz. / ¾ cup pumpkin,
 finely grated
 ½ tsp nutmeg, freshly grated

- Preheat the oven to 190°C (170° fan) / 375F / gas 5 and line a 12-hole cupcake tin with paper cases.
- Combine the flour, sugar, butter and eggs in a bowl and whisk together for 2 minutes or until smooth. Fold in the orange zest and grated pumpkin.
- Divide the mixture between the cupcake cases and sprinkle with nutmeg, then transfer the tin to the oven and bake for 15 – 20 minutes.
- Test with a wooden toothpick, if it comes out clean, the cakes are done.
- Transfer the cakes to a wire rack and leave to cool completely.

White Chocolate, Pumpkin and Orange Cupcakes

459

- Add a handful of white chocolate chips to the mixture for a more decadent treat.

460

SERVES 8

Damson Tart

- Preheat the oven to 200°C (180° fan), 390°F, gas 6.
- Rub the butter into the flour and add just enough cold water to bind.
- Chill for 30 minutes then roll out on a floured surface. Use the pastry to line a 23 cm round tart tin.
- Prick the pastry with a fork, line with clingfilm and fill with baking beans or rice.
- Bake for 10 minutes then remove the clingfilm and baking beans.
- Sprinkle the pastry case with ground almonds then arrange the damson quarters on top and scatter over the sugar.
- Bake the tart for 20 - 25 minutes or until the damsons are tender and the pastry has cooked through underneath.

PREPARATION TIME 40 MINUTES

COOKING TIME 30-40 MINUTES

INGREDIENTS

50 g / 1 ¾ oz / ½ cup ground almonds
 450 g / 1 lb damsons, stoned and quartered
 4 tbsp granulated sugar

FOR THE PASTRY

200g / 7 oz / 1 ½ cup plain (all purpose) flour
 100g / 3 ½ oz / ½ cup butter, cubed



Damson and Apple Tart

461

- Swap half the weight of damsons for firm apple slices for a varied fruity flavour.

462

SERVES 8

Wholemeal Raisin Loaf Cake

- Preheat the oven to 180°C (160° fan), 355°F, gas 4 and grease and line a small loaf tin.
- Put all of the cake ingredients in a large mixing bowl and whisk them together with an electric whisk for 4 minutes or until pale and well whipped.
- Scrape the mixture into the tin and level the top with a spatula.
- Bake for 35 - 40 minutes. The cake is ready when a toothpick inserted in the centre comes out clean.
- Transfer the cake to a wire rack to cool completely.

PREPARATION TIME 10 MINUTES

COOKING TIME 35-40 MINUTES

INGREDIENTS

100 g / 3 ½ oz / ¾ cup stoneground wholemeal flour
 50 g / 1 ¾ oz / ½ cup self-raising flour
 2 tsp baking powder
 150 g / 5 ½ oz / ¾ cup caster (superfine) sugar
 150 g / 5 ½ oz / ¾ cup butter
 3 large eggs
 150 g / 5 ½ oz / ¾ cup raisins

Wholemeal Cranberry Loaf Cake

463

- Substitute the raisins with dried cranberries for a sweeter fruity flavour.



Wholemeal Raspberry Custard Tart



Wholemeal Cherry Custard Tart

465

- Swap the raspberries for the same weight in drained tinned cherries for a varied fruity taste.

Wholemeal Strawberry Custard Tart

466

- Swap the raspberries for the same weight of chopped strawberries for a sweeter flavour.

PREPARATION TIME 40 MINUTES

COOKING TIME 40-50 MINUTES

INGREDIENTS

200 g / 7 oz / 1 ½ cups raspberries

FOR THE PASTRY

100 g / 3 ½ oz / ½ cup butter, cubed

200 g / 7 oz / 1 ½ cups stoneground wholemeal flour

FOR THE CUSTARD

4 large egg yolks

75 g / 2 ½ oz / ⅓ cup caster

(superfine) sugar

1 tsp vanilla extract

2 tsp cornflour

450 ml / 16 fl. oz / 1 ¾ cups whole milk

- Preheat the oven to 200°C (180° fan), 390F, gas 6.
- Rub the butter into the flour and add just enough cold water to bind.
- Chill for 30 minutes then roll out on a floured surface. Use the pastry to line a 23 cm round tart tin.
- Prick the pastry with a fork, line with clingfilm and fill with baking beans or rice.
- Bake for 10 minutes then remove the clingfilm and baking beans and cook for another 8 minutes to crisp.
- Reduce the oven temperature to 170°C (150° fan), 340F, gas 3.
- Whisk together the custard ingredients and pour into the pastry case. Arrange the raspberries on top.
- Bake the tart for 25 – 35 minutes or until the custard is just set in the centre.

467

SERVES 8

Cranberry and Orange Loaf Cake

- Preheat the oven to 180°C (160° fan), 355°F, gas 4 and line a loaf tin with non-stick baking paper.
- Sieve the flour into a mixing bowl and rub in the butter until it resembles fine breadcrumbs then stir in the sugar, cranberries and orange zest.
- Lightly beat the egg with the orange juice and stir it into the dry ingredients until just combined.
- Scrape the mixture into the loaf tin and bake for 55 minutes or until a skewer inserted in the centre comes out clean.
- Transfer the cake to a wire rack and leave to cool completely before dusting with icing (confectioners) sugar.

PREPARATION TIME 15 MINUTES

COOKING TIME 55 MINUTES

INGREDIENTS

225 g / 8oz / 1 ½ cups self raising flour
 100 g / 3 ½ oz / ½ cup butter, cubed
 85 g / 3oz / ⅓ cup caster (superfine) sugar
 150 g / 5 ½ oz dried cranberries
 2 oranges, juice and zest finely grated
 1 large egg
 icing (confectioners) sugar to dust



Blueberry and Orange Loaf Cake

468

- Substitute the cranberries with dried blueberries for a delicious fruity change.

469

MAKES 4

Raspberry Charlottes

- Preheat the oven to 190°C (170° fan), 375°F, gas 5 and grease and line 2 large baking trays.
- Put the egg yolks in a bowl with half of the caster (superfine) sugar and the vanilla extract. Whisk with an electric whisk for 4 minutes or until very thick and pale.
- Whisk the egg whites with the cream of tartar until they reach soft peak stage, then gradually whisk in the remaining sugar.
- Sieve the flour over the egg yolk mixture and scrape in the egg whites, then carefully fold it all together.
- Spoon the mixture into a piping bag fitted with a large plain nozzle. Pipe 2 rows of 14 adjoining biscuits on each tray and sprinkle with granulated sugar.
- Bake the biscuits for 10 – 15 minutes.
- While the biscuits are still hot, lift them off the baking tray and curve each line round inside a ramekin dish. Leave to cool and harden.
- Unmould the charlottes and fill the centres with raspberries.
- Melt the raspberry jam in the microwave then spoon it over the top.

PREPARATION TIME 20 MINUTES

COOKING TIME 10-15 MINUTES

INGREDIENTS

4 large eggs, separated
 125 g / 4 ½ oz / ½ cup caster (superfine) sugar
 1 tsp vanilla extract
 a pinch cream of tartar
 115 g / 4 oz / ¾ cup plain (all purpose) flour
 2 tbsp granulated sugar
 200 g / 7 oz / 1 ½ cup raspberries
 4 tbsp seedless raspberry jam (jelly)



470

SERVES 8

Raspberry Swiss Roll



PREPARATION TIME 30 MINUTES

COOKING TIME 15-20 MINUTES

INGREDIENTS

100 g / 3 ½ oz / ¾ cup self-raising flour

1 tsp baking powder

100 g / 3 ½ oz / ½ cup caster (superfine) sugar

100 g / 3 ½ oz / ½ cup butter

2 large eggs

1 tsp vanilla extract

TO DECORATE

200 g / 7 oz / ¾ cup raspberry jam (jelly)

pink sugar sprinkles

- Preheat the oven to 180°C (160° fan), 355F, gas 4 and grease and line a Swiss roll tin.
- Put all of the cake ingredients in a large mixing bowl and whisk them together with an electric whisk for 4 minutes or until pale and well whipped.
- Spoon the mixture into the tin and spread into an even layer with a palette knife.
- Bake for 15 - 20 minutes or until the cake is springy to the touch.
- Turn the cake out onto a sheet of greaseproof paper and peel off the lining paper. Spread the cake with raspberry jam then roll up whilst warm, using the greaseproof paper to help you.
- Leave the cake to cool then sprinkle with the pink sugar sprinkles before slicing.

Blackcurrant Swiss Roll

471

- Change the raspberry jam for blackcurrant jam for a sharper flavour.

472

MAKES 12

Rose Water Cupcakes



PREPARATION TIME 20 MINUTES

COOKING TIME 15-20 MINUTES

INGREDIENTS

110 g / 4 oz / ¾ cup self-raising flour, sifted

110 g / 4 oz / ½ cup caster (superfine) sugar

110 g / 4 oz / ½ cup butter, softened

2 large eggs

1 tbsp rose water

55 g / 2 oz / ¼ cup butter, softened

225 g / 8 oz / 2 ¼ cups icing (confectioners) sugar

1 tbsp rose syrup

purple sugar sprinkles

12 pink sweets

- Preheat the oven to 190°C (170° fan), 375F, gas 5 and line a 12-hole cupcake tin with paper cases.
- Combine the flour, sugar, butter, eggs and rose water in a bowl and whisk together for 2 minutes or until smooth.
- Divide the mixture between the paper cases, then transfer the tin to the oven and bake for 15 - 20 minutes.
- Test with a wooden toothpick, if it comes out clean, the cakes are done. Transfer the cakes to a wire rack and leave to cool completely.
- To make the icing, beat the butter with a wooden spoon until light and fluffy then beat in the icing (confectioners) sugar.
- Add the rose syrup then use a whisk to whip the mixture for 2 minutes or until smooth and light.
- Spoon the icing onto the cakes and decorate with the sugar sprinkles and top each cake with a pink sweet.

Orange Blossom Cupcakes

473

- Swap the rose water and the rose syrup for orange blossom water and orange syrup to give a different fragrant taste.

Almond and Amoretti Cake



Pistachio and Amoretti Cake

475

- Change the blanched almonds for chopped blanched pistachio nuts for a varied nutty flavour.

Kaluha and Amoretti Cake

476

- As the cake cools, drizzle the top with Kaluha to add a moist texture and tempting liquor kick.

Peanut, Walnut and Amoretti Cake

477

- Swap the almonds for pecans and walnuts.

PREPARATION TIME 15 MINUTES

COOKING TIME 55 MINUTES

INGREDIENTS

225 g / 8 oz / 1 ½ cups self raising flour
 100 g / 3 ½ oz / ½ cup butter, cubed
 100 g / 3 ½ oz / ½ cup caster (superfine) sugar
 150 g / 5 ½ oz / 1 ¼ cups blanched almonds, chopped
 100 g / 3 ½ oz / 1 ½ cups flaked (slivered) almonds
 75 g / 2 ½ oz / ½ cup amoretti biscuits, crumbled
 1 large egg
 75 ml / 2 ½ fl. oz / ⅓ cup whole milk

- Preheat the oven to 180°C (160° fan), 355F, gas 4 and line a 23 cm round cake tin with non-stick baking paper.
- Sieve the flour into a mixing bowl and rub in the butter until it resembles fine breadcrumbs then stir in the sugar. Mix together the chopped and flaked (slivered) almonds and the amoretti biscuits and add ¾ of it to the bowl.
- Lightly beat the egg with the milk and stir it into the dry ingredients until just combined.
- Scrape the mixture into the tin and bake for 55 minutes or until a skewer inserted in the centre comes out clean.
- Transfer the cake to a wire rack and leave to cool completely before topping with the reserved almond mix.

478

SERVES 8

Rum and Golden Sultana Loaf Cake



PREPARATION TIME 15 MINUTES

COOKING TIME 55 MINUTES

INGREDIENTS

225 g / 8oz / 1 ½ cups self raising flour
 100 g / 3 ½ oz / ½ cup butter, cubed
 85 g / 3oz / ⅓ cup caster (superfine) sugar
 150 g / 5 ½ oz / ¾ cup golden sultanas
 25 ml / 1 fl. oz rum
 50 ml / 1 ¾ fl. oz / ¼ cup milk
 1 large egg

- Preheat the oven to 180°C (160° fan), 355F, gas 4 and line a loaf tin with non-stick baking paper.
- Sieve the flour into a mixing bowl and rub in the butter until it resembles fine breadcrumbs then stir in the sugar and golden sultanas.
- Lightly beat the egg with the rum and milk then stir it into the dry ingredients until just combined.
- Scrape the mixture into the loaf tin and bake for 55 minutes or until a skewer inserted comes out clean.
- Transfer the cake to a wire rack and leave to cool completely before slicing.

Rum and Raisin Loaf Cake

479

- Substitute the sultanas for raisins for a darker fruitier taste.

480

SERVES 8

Tea and Almond Cake



PREPARATION TIME 15 MINUTES

COOKING TIME 55 MINUTES

INGREDIENTS

225 g / 8 oz / 1 ½ cups self raising flour
 100 g / 3 ½ oz / ½ cup butter, cubed
 100 g / 3 ½ oz / ½ cup caster (superfine) sugar
 150 g / 5 ½ oz / 2 cups slivered (flaked) almonds
 3 tbsp loose leaf tea
 1 large egg
 75 ml / 2 ½ fl. oz / ⅓ cup strongly brewed tea, cold

- Preheat the oven to 180°C (160° fan), 355F, gas 4 and line a 23 cm round cake tin with non-stick baking paper.
- Sieve the flour into a mixing bowl and rub in the butter until it resembles fine breadcrumbs then stir in all but 2 tablespoons of the sugar. Mix the slivered almonds and tea leaves with the rest of the sugar and add half of it to the bowl.
- Lightly beat the egg with the tea and stir it into the dry ingredients until just combined.
- Scrape the mixture into the tin and scatter the rest of the almond mixture on top.
- Bake for 55 minutes or until a skewer inserted in the centre comes out clean.
- Transfer the cake to a wire rack and leave to cool completely.

Tea and Hazelnut Cake

481

- Change the slivered almonds for chopped hazelnuts (cob nuts) to change the nutty flavour.

482

SERVES 8

Savoie Cake

- Preheat the oven to 180°C (160° fan), 355°F, gas 4 and butter a bundt tin.
- Whisk the egg yolks and caster (superfine) sugar together for 4 minutes or until pale and thick, then fold in the flour.
- Whip the egg whites to stiff peaks in a very clean bowl, then fold them into the cake mixture in two stages.
- Scrape the mixture into the tin, being careful to retain as many air bubbles as possible, and bake for 25 – 30 minutes or until a skewer inserted in the centre comes out clean.
- Leave to cool in the tin for 10 minutes before transferring to a wire rack to cool completely.
- Dust with icing (confectioners) sugar before serving.

PREPARATION TIME 15 MINUTES

COOKING TIME 25-30 MINUTES

INGREDIENTS

4 large eggs, separated
 175 g / 6 oz / $\frac{3}{4}$ cup caster (superfine) sugar
 100 g / 3 $\frac{1}{2}$ oz / $\frac{2}{3}$ cup self raising flour
 icing (confectioners) sugar to dust



Chocolate Savoie Cake

483

- After the cake has cooled spread some melted white, dark or milk chocolate across the top for a decadent finish.

484

SERVES 10-12

Chocolate and Raspberry Sponge Cake

- Preheat the oven to 180°C (160° fan), 355°F, gas 4 and grease and line a deep 23 cm round cake tin.
- Whisk together the flour, cocoa, baking powder, sugar, butter and eggs with an electric whisk for 4 minutes or until well whipped.
- Scrape the mixture into the tin and bake for 45 - 50 minutes.
- Meanwhile, put the jam and liqueur in a small saucepan and heat until bubbling, stirring to dissolve the jam.
- When the cake is ready, prick the surface all over with a skewer and spoon over the raspberry mixture.
- Leave to cool completely in the tin before unmoulding and sprinkling with white chocolate curls.

PREPARATION TIME 10 MINUTES

COOKING TIME 45-50 MINUTES

INGREDIENTS

225 g / 8 oz / 1 $\frac{1}{2}$ cups self-raising flour
 55 g / 2 oz / $\frac{1}{2}$ cup unsweetened cocoa powder
 3 tsp baking powder
 225 g / 8 oz / 1 cup caster (superfine) sugar
 225 g / 8 oz / 1 cup butter
 4 large eggs
 200 g / 7 oz / $\frac{3}{4}$ cup seedless raspberry jam (jelly)
 100 ml / 3 $\frac{1}{2}$ fl. oz / $\frac{1}{2}$ cup raspberry liqueur
 white chocolate curls



Chocolate and Cherry Sponge Cake

485

- Exchange the raspberry jam and liqueur with cherry jam and liquor for a richer flavour.

Orange and Cardamom Rolls



Raisin, Orange and Cardamom Rolls

- Before rolling the pastry up, sprinkle over a handful of juicy raisins for a richer fruity taste.

Lemon and Cardamom Rolls

- Swap the orange zest for lemon zest for a sharper citrus flavour.

487

PREPARATION TIME 2 HOURS
30 MINUTES

COOKING TIME 10-12 MINUTES

INGREDIENTS

400 g / 14 oz / 2 2/3 cups strong white bread flour
 1/2 tsp easy blend dried yeast
 4 tbsp caster (superfine) sugar
 1 tsp fine sea salt
 1 tbsp olive oil
 75 g / 2 1/2 oz / 1/2 cup dark brown sugar
 25 g / 1/4 oz butter, softened
 1 orange, zest finely grated
 1 tsp ground cardamom
 1 egg, beaten
 3 tbsp sugar nibs

488

- Mix together the flour, yeast, caster (superfine) sugar and salt. Stir the oil into 280 ml of warm water then stir the liquid into the dry ingredients.
- Knead the mixture on a lightly oiled surface for 10 minutes or until the dough is smooth and elastic.
- Leave the dough to rest, covered with oiled clingfilm, for 1 – 2 hours or until doubled in size.
- Roll out the dough into a large rectangle.
- Cream the brown sugar and butter together and stir in the orange zest and cardamom.
- Spread the mixture over the surface of the dough and roll it up tightly.
- Cut the roll into 12 slices and spread them out on a greased baking tray.
- Cover the rolls with oiled clingfilm and leave to prove for 1 hour or until doubled in size.
- Preheat the oven to 220°C (200° fan), 430F, gas 7.
- Brush the rolls with beaten egg and sprinkle with sugar nibs.
- Bake the rolls for 10 - 12 minutes or until they are cooked through and golden brown.

489

SERVES 12

Gluten-Free Orange Sponge Cake

- Preheat the oven to 180°C (160° fan), 355F, gas 4 and grease and line a 20 cm round loose-bottomed cake tin.
- Put all of the cake ingredients in a large mixing bowl and whisk them together with an electric whisk for 4 minutes or until pale and well whipped.
- Scrape the mixture into the tin and level the top with a spatula.
- Bake for 45 - 50 minutes. The cake is ready when a toothpick inserted in the centre comes out clean.
- Transfer the cake to a wire rack to cool completely.

PREPARATION TIME 10 MINUTES

COOKING TIME 45-50 MINUTES

INGREDIENTS

50 g / 1 ¾ oz / ½ cup rice flour
 50 g / 1 ¾ oz / ½ cup potato flour
 50 g / 1 ¾ oz / ½ cup tapioca flour
 150 g / 5 ½ oz / ⅔ cup caster (superfine) sugar
 150 g / 5 ½ oz / ⅔ cup butter
 3 large eggs
 2 tsp baking powder
 1 orange, juice and zest finely grated



Gluten Free Sultana and Orange Cake

490

- Add a handful of sultanas to the mixture to get a more fruity texture.

491

MAKES 12

Ginger Muffins

- Preheat the oven to 180°C (160° fan), 355F, gas 4 and oil a 12-hole silicone oval muffin mould.
- Beat the egg in a jug with the oil, milk and stem ginger until well mixed.
- Mix the flour, baking powder, ground ginger and sugar in a bowl.
- Pour in the egg mixture and stir just enough to combine.
- Divide the mixture between the moulds and bake for 20 - 25 minutes.
- Test with a wooden toothpick, if it comes out clean, the cakes are done.
- Transfer the muffins to a wire rack and leave to cool completely.

PREPARATION TIME 15 MINUTES

COOKING TIME 20-25 MINUTES

INGREDIENTS

1 large egg
 120 ml / 4 fl. oz / ½ cup sunflower oil
 120 ml / 4 fl. oz / ½ cup milk
 4 pieces stem ginger in syrup, chopped
 375 g / 12 ½ oz / 2 cups self-raising flour, sifted
 1 tsp baking powder
 1 tsp ground ginger
 200 g / 7 oz / ¾ cup caster (superfine) sugar



Ginger Blueberry Muffins

492

- Mix in a handful of blueberries before cooking to give the muffins a more fruity taste.

493

MAKES 12

Custard and Frangipane Cakes



PREPARATION TIME 20 MINUTES

COOKING TIME 15-20 MINUTES

INGREDIENTS

55 g / 2 oz / ½ cup self-raising flour, sifted
 55 g / 2 oz / ½ cup ground almonds
 110 g / 4 oz ½ cup caster (superfine) sugar
 110 g / 4 oz ½ cup butter, softened
 2 large eggs
 1 tsp almond essence

FOR THE CUSTARD

2 large egg yolks
 55 g / 2 oz / ¼ cup caster (superfine) sugar
 2 tbsp plain (all purpose) flour
 2 tbsp cornflour
 1 tsp vanilla extract
 240 ml / 8 fl. oz / 1 cup milk

- Preheat the oven to 190°C (170° fan), 375°F, gas 5 and line a 12-hole cupcake tin with paper cases.
- Combine the flour, ground almonds, sugar, butter, eggs and almond essence in a bowl and whisk together for 2 minutes or until smooth.
- Divide the mixture between the cases.
- To make the custard, stir the egg yolks, sugar, flours and vanilla extract together in a saucepan, then gradually add the milk.
- Heat the mixture until it starts to boil, stirring all the time, then take off the heat and beat vigorously to remove any lumps.
- Spoon the custard into a piping bag and pipe a design on top of the cakes then transfer the tin to the oven and bake for 15 – 20 minutes.
- Test with a wooden toothpick, if it comes out clean, the cakes are done.
- Transfer the cakes to a wire rack to cool.

494

SERVES 8

Black Cherry and Maple Syrup Cake



PREPARATION TIME 15 MINUTES

COOKING TIME 55 MINUTES

INGREDIENTS

225 g / 8 oz / 1 ½ cups self raising flour
 100 g / 3 ½ oz / ½ cup butter, cubed
 100 g / 3 ½ oz / ½ cup caster (superfine) sugar
 150 g / 5 ½ oz / 1 cup black cherries in syrup, drained
 1 large egg
 75 ml / 2 ½ fl. oz / ⅓ cup whole milk
 200 ml / 7 fl. oz / ⅔ cup maple syrup

- Preheat the oven to 180°C (160° fan), 355°F, gas 4 and line a 23 cm round cake tin with non-stick baking paper.
- Sieve the flour into a mixing bowl and rub in the butter until it resembles fine breadcrumbs then stir in the sugar and cherries.
- Lightly beat the egg with the milk and stir it into the dry ingredients until just combined.
- Scrape the mixture into the tin and bake for 55 minutes, or until a skewer inserted in the centre comes out clean.
- Transfer the cake to a wire rack and pour over the maple syrup.

SERVES 8

Chocolate Torte

- Preheat the oven to 170°C (150° fan), 340F, gas 3 and oil and line a 23 cm round cake tin.
- Melt the chocolate, cocoa and butter together in a saucepan, then leave to cool a little.
- Whisk the sugar and eggs together with an electric whisk for 3 minutes or until very light and creamy.
- Pour in the chocolate mixture and ground almonds, then fold everything together until evenly mixed.
- Scrape into the tin and bake for 35 – 40 minutes or until the outside is set, but the centre is still quite soft, as it will continue to cook as it cools.
- Leave the torte to cool completely in its tin then unmould and dust with cocoa powder.

PREPARATION TIME 25 MINUTES

COOKING TIME 35-40 MINUTES

INGREDIENTS

110g / 4 oz dark chocolate (minimum 60 % cocoa solids), chopped
 85 g / 3 oz / $\frac{3}{4}$ cup unsweetened cocoa powder, plus extra for dusting
 225 g / 8 oz / 1 cup butter
 450 g / 15 oz / 2 $\frac{1}{2}$ cups light brown sugar
 4 large eggs
 110 g / 4 oz / 1 cup ground almonds



496

Banana and Peel Loaf

SERVES 8

PREPARATION TIME 10 MINUTES

COOKING TIME 55 MINUTES

INGREDIENTS

3 very ripe bananas
 110 g / 4 oz dark / $\frac{1}{2}$ cup brown sugar
 2 large eggs
 120 ml / 4 fl. oz / $\frac{1}{2}$ cup sunflower oil

225 g / 8 oz / 1 $\frac{1}{2}$ cups plain (all purpose) flour
 1 tsp bicarbonate of soda
 75 g / 2 $\frac{1}{2}$ oz / $\frac{1}{3}$ cup mixed candied peel, chopped

- Preheat the oven to 170°C (150° fan), 340F, gas 3 and line a loaf tin with non-stick baking paper.
- Mash the bananas roughly with a fork then whisk in the sugar, eggs and oil.
- Sieve the flour and bicarbonate of soda into the bowl and add the candied peel. Stir just enough to evenly mix all the ingredients together.
- Scrape the mixture into the loaf tin and bake for 55 minutes or until a skewer inserted in the centre comes out clean.
- Transfer the cake to a wire rack and leave to cool completely.



497

Mixed Spice Muffins

MAKES 12

PREPARATION TIME 25 MINUTES

COOKING TIME 20-25 MINUTES

INGREDIENTS

1 large egg
 120 ml / 4 fl. oz / $\frac{1}{2}$ cup sunflower oil
 120 ml / 4 fl. oz / $\frac{1}{2}$ cup milk
 375 g / 12 $\frac{1}{2}$ oz / 2 $\frac{1}{2}$ cups self-raising

flour, sifted
 1 tsp baking powder
 2 tsp mixed spice
 200 g / 7 oz / $\frac{3}{4}$ cup caster (superfine) sugar

- Preheat the oven to 180°C (160° fan), 355F, gas 4 and line a 12-hole muffin tin with paper cases.
- Beat the egg in a jug with the oil and milk until well mixed.
- Mix the flour, baking powder, mixed spice and sugar in a bowl.
- Pour in the egg mixture and stir just enough to combine.
- Divide the mixture between the cases and bake for 20 – 25 minutes.
- Test with a wooden toothpick, if it comes out clean, the cakes are done.
- Transfer the muffins to a wire rack and leave to cool completely.



498

MAKES 1 LOAF

Stollen



PREPARATION TIME 2 HOURS
30 MINUTES

COOKING TIME 35-40 MINUTES

INGREDIENTS

55 g / 2 oz / ¼ cup butter, cubed
400 g / 14 oz / 2 ¾ cups strong white bread flour, plus extra for dusting
½ tsp easy blend dried yeast
4 tbsp caster (superfine) sugar
1 tsp fine sea salt
2 tsp mixed spice
100 g / 3 ½ oz / ½ cup mixed dried fruit
1 egg, beaten
300 g / 10 ½ oz marzipan
icing (confectioners) sugar to dust

- Rub the butter into the bread flour and stir in the yeast, sugar, salt and spice. Stir the dried fruit and egg into 250 ml of warm water and stir into the dry ingredients.
- Knead the mixture on a lightly oiled surface for 10 minutes or until the dough is smooth and elastic.
- Leave the dough to rest, covered with a lightly oiled bowl, for 1 – 2 hours or until doubled in size.
- Dust the work surface with icing (confectioners) sugar and press the dough out into a rectangle.
- Shape the marzipan into a long sausage and roll it up inside the dough.
- Transfer the stollen to a greased baking tray and leave to prove, covered, for 45 minutes.
- Preheat the oven to 220°C (200° fan), 430F, gas 7.
- Bake for 35 – 40 minutes then dust liberally with icing (confectioners) sugar.

White Chocolate Coated Stollen

499

- When the stollen has cooled drizzle melted white chocolate all over the surface instead of icing (confectioners) sugar for a more decadent finish.

500

SERVES 8

Sugar Crust Sponge Cake



PREPARATION TIME 15 MINUTES

COOKING TIME 55 MINUTES

INGREDIENTS

225 g / 8 oz / 1 ½ cups self raising flour
100 g / 3 ½ oz / ½ cup butter, cubed
150 g / 5 ½ oz / ¾ cup caster (superfine) sugar
1 large egg
75 ml / 2 ½ fl. oz / ½ cup whole milk

- Preheat the oven to 180°C (160° fan), 355F, gas 4 and line a 23 cm round cake tin with non-stick baking paper.
- Sieve the flour into a mixing bowl and rub in the butter until it resembles fine breadcrumbs then stir in ⅓ of the sugar.
- Lightly beat the egg with the milk and stir it into the dry ingredients until just combined.
- Scrape the mixture into the tin and sprinkle over the rest of the sugar then bake for 55 minutes, or until a skewer inserted comes out clean.
- Transfer the cake to a wire rack and leave to cool.

Sugar Crust Chocolate Chip Sponge Cake

501

- Add a handful of dark chocolate chips to the mixture for a more luxurious tasting cake.

Toffee Cake



Toffee Apple Cake

503

- Mix in a finely chopped peel and cored apple before cooking as a delicious fruity variation.

PREPARATION TIME 15 MINUTES

COOKING TIME 55 MINUTES

INGREDIENTS

225 g / 8 oz / 1 ½ cups self raising flour
 100 g / 3 ½ oz / ½ cup butter, cubed
 100 g / 3 ½ oz / ½ cup light brown sugar
 150 g / 5 ½ oz chewy toffee, chopped
 1 large egg
 75 ml / 2 ½ fl. oz / ⅓ cup whole milk

- Preheat the oven to 180°C (160° fan), 355F, gas 4 and line a 23 cm round cake tin with non-stick baking paper.
- Sieve the flour into a mixing bowl and rub in the butter until it resembles fine breadcrumbs then stir in the sugar and toffee.
- Lightly beat the egg with the milk and stir it into the dry ingredients until just combined.
- Scrape the mixture into the tin and bake for 55 minutes, or until a skewer inserted in the centre comes out clean.
- Transfer the cake to a wire rack and leave to cool.

Spiced Toffee Cake

504

- Add a teaspoon of ground cinnamon, a ¼ teaspoon of ground nutmeg to the mixture for a more spicy finish.

505

MAKES 1

Sugar and Mascarpone Pizza



PREPARATION TIME 2 HOURS
30 MINUTES

COOKING TIME 15-20 MINUTES

INGREDIENTS

200 g / 7 oz / 1 ½ cups strong white bread flour, plus extra for dusting
½ tsp easy blend dried yeast
1 tbsp caster (superfine) sugar
½ tsp fine sea salt
1 tbsp sunflower oil

FOR THE TOPPING

200 g / 7 oz / ¾ cup mascarpone
75 g / 2 ½ oz / ½ cup granulated sugar

- Mix together the flour, yeast, sugar and salt. Stir the oil into 280 ml of warm water then stir it into the dry ingredients.
- Knead the mixture on a lightly oiled surface with your hands for 10 minutes or until smooth and elastic.
- Leave the dough to rest in a lightly oiled bowl, covered with oiled clingfilm, for 1 – 2 hours or until doubled in size.
- Preheat the oven to 220°C (200° fan), 430F, gas 7.
- Press the dough out into an even round on an oiled baking tray.
- Spread over the mascarpone and sprinkle with granulated sugar then bake for 15 – 20 minutes or until golden on top and cooked through underneath.

Cinnamon and Mascarpone Pizza

506

- Mix a teaspoon of ground cinnamon into the mascarpone and sugar before topping the pizza for a smooth and spicy taste.

507

MAKES 1

Sugar and Butter Pizza



PREPARATION TIME 2 HOURS
30 MINUTES

COOKING TIME 15-20 MINUTES

INGREDIENTS

200 g / 7 oz / 1 ½ cups strong white bread flour, plus extra for dusting
½ tsp easy blend dried yeast
1 tbsp caster (superfine) sugar
½ tsp fine sea salt
1 tbsp sunflower oil

FOR THE TOPPING

100 g / 3 ½ oz / ½ cup butter
100 g / 3 ½ oz / ½ cup light brown sugar

- Mix together the flour, yeast, sugar and salt. Stir the oil into 280 ml of warm water then stir it into the dry ingredients.
- Knead the mixture on a lightly oiled surface with your hands for 10 minutes or until smooth and elastic.
- Leave the dough to rest in a lightly oiled bowl, covered with oiled clingfilm, for 1 – 2 hours or until doubled in size.
- Preheat the oven to 220°C (200° fan), 430F, gas 7.
- Press the dough out into an even round on an oiled baking tray and pinch round the edge to form a rim.
- Cream the butter and brown sugar together then spread it over the bread.
- Bake the pizza for 15 – 20 minutes or until golden on top and cooked through underneath.

Maple Pecan Pizza

508

- Add 2-3 tablespoons of maple syrup, and a handful of chopped pecans to the topping mixture for a delicious alternative.

509

MAKES 12

Fatless Sponge Cakes

- Preheat the oven to 180°C (160° fan), 355°F, gas 4 and oil 12 shallow Yorkshire pudding moulds.
- Whisk the egg yolks and caster (superfine) sugar together for 4 minutes or until pale and thick, then fold in the flour.
- Whip the egg whites to stiff peaks in a very clean bowl, then fold them into the cake mixture in two stages.
- Spoon the mixture into the tins, being careful to retain as many air bubbles as possible, and bake for 10 – 15 minutes or until a skewer inserted in the centre comes out clean.
- Leave to cool in the tin for 10 minutes before transferring to a wire rack to cool completely.

PREPARATION TIME 15 MINUTES

COOKING TIME 10-15 MINUTES

INGREDIENTS

4 large eggs, separated
 175 g / 6 oz / $\frac{3}{4}$ cup caster (superfine) sugar
 100 g / 3 $\frac{1}{2}$ oz / $\frac{2}{3}$ cup self raising flour
 icing (confectioners) sugar to dust



Fatless Cranberry Sponge Cakes

510

- Sprinkle a few dried cranberries onto the tops of each mould before cooking for a sweeter fruitier flavour.

511

MAKES 12

Summer Berry Cupcakes

- Preheat the oven to 190°C (170° fan), 375°F, gas 5 and line a 12-hole cupcake tin with paper cases.
- Combine the flour, sugar, butter, eggs and vanilla extract in a bowl and whisk together for 2 minutes or until smooth. Fold in the raspberries and blueberries.
- Divide the mixture between the paper cases, then bake for 15 – 20 minutes.
- Test with a wooden toothpick, if it comes out clean, the cakes are done. Transfer the cakes to a wire rack and leave to cool completely.
- To make the icing, beat the butter with a wooden spoon until light and fluffy then beat in the icing (confectioners) sugar.
- Add the milk then use a whisk to whip the mixture for 2 minutes or until smooth and light.
- Spoon the icing onto the cakes and top with the berries and a sprinkle of icing (confectioners) sugar.

PREPARATION TIME 1 HOUR

COOKING TIME 15-20 MINUTES

INGREDIENTS

110 g / 4 oz / $\frac{2}{3}$ cup self-raising flour, sifted
 110 g / 4 oz / $\frac{1}{2}$ cup caster (superfine) sugar
 110 g / 4 oz / $\frac{1}{2}$ cup butter, softened
 2 large eggs
 1 tsp vanilla extract
 75 g / 2 $\frac{1}{2}$ oz / $\frac{1}{2}$ cup raspberries
 75 g / 2 $\frac{1}{2}$ oz / $\frac{1}{2}$ cup blueberries

TO DECORATE

55 g / 2 oz / $\frac{1}{4}$ cup butter, softened
 225 g / 8 oz / 2 $\frac{1}{4}$ cup icing (confectioners) sugar, plus extra to dust
 1 tbsp milk
 12 raspberries
 75 g / 2 $\frac{1}{2}$ oz / $\frac{1}{2}$ cup blueberries



Chocolate Berry Cupcakes

512

- Sprinkle a handful of white chocolate chips into the mixture before cooking for a richer taste.

513

SERVES 8-10

Carrot Layer Cake



PREPARATION TIME 25 MINUTES

COOKING TIME 30-35 MINUTES

INGREDIENTS

175 g / 6 oz / 1 cup light brown sugar
 2 large eggs
 150 ml / 5 fl. oz / $\frac{3}{4}$ cup sunflower oil
 175 g / 6 oz / 1 $\frac{1}{4}$ cup stoneground wholemeal flour
 3 tsp baking powder
 2 tsp ground cinnamon
 $\frac{1}{2}$ tsp nutmeg freshly grated
 1 orange, zest finely grated
 200 g / 7 oz / 1 $\frac{3}{4}$ cup carrots, washed and coarsely grated

FOR THE SOAKING SYRUP

1 orange, juiced
 2 tbsp light brown sugar

FOR THE ICING

225g / 8 oz / 1 cup cream cheese
 110 g / 4 oz / $\frac{1}{2}$ cup butter, softened
 225 g / 8 oz / 2 $\frac{1}{4}$ cups icing (confectioners) sugar
 1 tsp vanilla extract

- Preheat the oven to 190°C (170° fan), 375F, gas 5 and line 2 x 20 cm round cake tins with greaseproof paper.
- Whisk the sugar, eggs and oil together for 3 minutes until thick.
- Fold in the flour, baking powder and spices, followed by the orange zest and carrots.
- Divide the mixture between the tins and bake for 30 - 35 minutes.
- Test with a wooden toothpick, if it comes out clean, the cakes are done. Transfer the cakes to a wire rack and leave to cool completely.
- To make the icing, beat the cream cheese and butter together with a wooden spoon until light and fluffy then beat in the icing (confectioners) sugar a quarter at a time.
- Add the vanilla extract then use a whisk to whip the mixture for 2 minutes or until smooth and light.
- Use half of the icing to sandwich the cakes together and spread the rest over the top of the cake with a palette knife. Grate over a little nutmeg to finish.

514

SERVES 12

Toffee Sponge Cake



PREPARATION TIME 20 MINUTES

COOKING TIME 45-50 MINUTES

INGREDIENTS

150 g / 5 $\frac{1}{2}$ oz / 1 cup self-raising flour
 150 g / 5 $\frac{1}{2}$ oz / $\frac{3}{4}$ cup muscovado sugar
 150 g / 5 $\frac{1}{2}$ oz / $\frac{3}{4}$ cup butter
 3 large eggs
 1 tsp baking powder
 1 tsp vanilla extract

FOR THE TOFFEE SAUCE

100 g / 3 $\frac{1}{2}$ oz / $\frac{1}{2}$ cup butter
 100 g / 3 $\frac{1}{2}$ oz / $\frac{1}{2}$ cup muscovado sugar
 100 g / 3 $\frac{1}{2}$ oz / $\frac{1}{2}$ cup golden syrup

- Preheat the oven to 180°C (160° fan), 355F, gas 4 and grease and line a deep 20 cm round loose-bottomed cake tin.
- Put all of the cake ingredients in a large mixing bowl and whisk them together with an electric whisk for 4 minutes or until pale and well whipped.
- Scrape the mixture into the tin and level the top with a spatula.
- Bake for 45 - 50 minutes. The cake is ready when a toothpick inserted in the centre comes out clean.
- Meanwhile, put the toffee sauce ingredients in a small saucepan and stir over a low heat until the butter melts and the sugar dissolves.
- Bring the toffee sauce to the boil then take it off the heat.
- When the cake comes out of the oven, prick the top with a skewer and spoon over half of the toffee sauce.
- Allow the cake to cool for at least 15 minutes then cut into wedges and serve the rest of the sauce alongside.

SERVES 8

Raspberry Upside-Down Cake

- Preheat the oven to 170°C (150° fan), gas 3 and butter a 23 cm round cake tin.
- Sieve the flour and baking powder into a mixing bowl and add sugar, butter and eggs.
- Beat the mixture with an electric whisk for 4 minutes or until smooth and well whipped.
- Spread the jam over the base of the cake tin and arrange the raspberries on top.
- Spoon in the cake mixture and bake for 35 minutes or until a skewer inserted in the centre comes out clean.
- Leave the cake to cool for 20 minutes before turning out onto a serving plate.

PREPARATION TIME 15 MINUTES

COOKING TIME 35 MINUTES

INGREDIENTS

300 g / 10 ½ oz / 2 cups self-raising flour
 2 tsp baking powder
 250 g / 9 oz / 1 ¼ cups caster (superfine) sugar
 250 g / 9 oz / 1 ¼ cups butter, softened
 5 large eggs
 4 tbsp raspberry jam
 200 g / 7 oz raspberries



516

Vanilla and Honey Loaf Cake

SERVES 8

PREPARATION TIME 10 MINUTES

COOKING TIME 35-40 MINUTES

INGREDIENTS

150 g / 5 ½ oz / 1 cup self-raising flour
 150 g / 5 ½ oz / ¾ cup caster (superfine) sugar

150 g / 5 ½ oz / ¾ cup butter
 3 eggs
 1 tsp baking powder
 2 tsp vanilla extract
 200 g / 7 oz / ¾ cup runny honey

- Preheat the oven to 180°C (160° fan), 355F, gas 4 and grease and line a small loaf tin.
- Put all of the cake ingredients except the honey in a large mixing bowl and whisk them together with an electric whisk for 4 minutes or until pale and well whipped.
- Scrape the mixture into the tin and level the top with a spatula.
- Bake for 35 - 40 minutes. The cake is ready when a toothpick inserted comes out clean.
- While the cake is cooking, put the honey in a small saucepan and heat until very liquid.
- When the cake is ready, prick all over the surface with a skewer and spoon over the hot honey.
- Leave the cake to cool completely in the tin.



517

Cinnamon and Lime Whoopees

MAKES 18

PREPARATION TIME 20 MINUTES

COOKING TIME 10-15 MINUTES

INGREDIENTS

110 g / 4 oz / ¾ cup self-raising flour, sifted
 2 tsp baking powder
 110 g / 4 oz / ½ cup caster sugar

110 g / 4 oz / ½ cup butter, softened
 2 large eggs
 1 tsp ground cinnamon

TO DECORATE

½ jar lime curd
 a few drops of green food dye

- Preheat the oven to 190°C (170° fan), 375F, gas 5 and line 2 large baking trays with non-stick baking mats.
- Combine the flour, baking powder, sugar, butter, eggs and cinnamon in a bowl and whisk together for 2 minutes or until smooth.
- Spoon the mixture into a piping bag fitted with a large plain nozzle and pipe 18 walnut-sized domes onto each tray.
- Transfer the trays to the oven and bake for 10 - 15 minutes. The mixture should spread a little whilst cooking and the cakes will be ready when springy to the touch.
- Leave the cakes to cool on the tray then lift them off with a palette knife.
- Mix the lime curd with the food colouring until evenly coloured then sandwich the cakes together in pairs.



Glace Fruit Cake



Frosted Fruit Cake

519

- Swap out the glace fruits for the same weight of mixed sultanas, raisins and candied peel for a richer flavour.

Hazelnut Frosted Fruit Cake

520

- Swap the flaked (slivered) almonds for chopped hazelnuts (cob nuts) for a more nutty finish.

PREPARATION TIME 15 MINUTES

COOKING TIME 55 MINUTES

INGREDIENTS

225 g / 8 oz / 1 ½ cups self raising flour
 100 g / 3 ½ oz / ½ cup butter, cubed
 100 g / 3 ½ oz / ½ cup caster (superfine) sugar
 75 g / 2 ½ oz / ⅓ cup glace cherries, chopped
 75 g / 2 ½ oz / ⅓ cup glace angelica, chopped
 75 g / 2 ½ oz / ⅓ cup glace pineapple, chopped
 1 large egg
 75 ml / 2 ½ fl. oz / ⅓ cup whole milk

FOR THE TOPPING

200 g / 7 oz / 2 cups icing (confectioners) sugar
 50 g / 1 ¾ oz / ⅓ cup flaked (slivered) almonds, toasted

- Preheat the oven to 180°C (160° fan), 355F, gas 4 and line a 23 cm round cake tin with non-stick baking paper.
- Sieve the flour into a mixing bowl and rub in the butter until it resembles fine breadcrumbs then stir in the sugar and glace fruit.
- Lightly beat the egg with the milk and stir it into the dry ingredients until just combined.
- Scrape the mixture into the tin and bake for 55 minutes or until a skewer inserted in the centre comes out clean.
- Transfer the cake to a wire rack and leave to cool completely.
- Mix the icing (confectioners) sugar with enough cold water, drop by drop, to make a thick icing.
- Spoon the icing over the cake and sprinkle with the toasted almonds.

521

SERVES 8

Almond, Walnut and Cranberry Loaf

- Preheat the oven to 180°C (160° fan), 355°F, gas 4 and line a loaf tin with non-stick baking paper.
- Sieve the flour into a mixing bowl and rub in the butter until it resembles fine breadcrumbs then stir in the sugar, cranberries and nuts.
- Lightly beat the egg with the milk and stir it into the dry ingredients until just combined.
- Scrape the mixture into the loaf tin and bake for 55 minutes or until a skewer inserted in the centre comes out clean.
- Transfer the cake to a wire rack and leave to cool completely before slicing.

PREPARATION TIME 15 MINUTES

COOKING TIME 55 MINUTES

INGREDIENTS

225 g / 8oz / 1 ½ cups self raising flour
 100 g / 3 ½ oz / ½ cup butter, cubed
 85 g / 3oz / cup muscovado sugar
 75 g / 2 ½ oz / ½ cup dried cranberries
 75 g / 2 ½ oz / ¾ cup walnuts, chopped
 75 g / 2 ½ oz / ½ cup almonds
 1 large egg
 75 ml / 2 ½ fl. oz / ⅓ cup whole milk



Almond, Pecan and Cranberry Loaf

522

- Change the walnuts for chopped pecan nuts for a richer, sweeter flavour.

523

MAKES 8

Chocolate, Walnut and Toffee Brownies

- Preheat the oven to 170°C (150° fan), 340°F, gas 3 and oil and butter 8 ramekins.
- Melt the chocolate, cocoa and butter together in a saucepan, then leave to cool a little.
- Whisk the sugar and eggs together with an electric whisk for 3 minutes or until very light and creamy.
- Pour in the chocolate mixture and sieve over the flour, then fold everything together with the walnuts and toffee pieces until evenly mixed.
- Divide between the ramekins and bake for 20 – 25 minutes or until the outsides are set, but the centres are still quite soft.
- Leave to cool and firm up for 10 minutes before serving warm with ice cream.

PREPARATION TIME 15 MINUTES

COOKING TIME 20-25 MINUTES

INGREDIENTS

110g / 4 oz dark chocolate (minimum 60 % cocoa solids), chopped
 85 g / 3 oz / ¾ cup unsweetened cocoa powder, sifted
 225 g / 8 oz / 1 cup butter
 450 g / 15 oz / 2 ½ cups light brown sugar
 4 large eggs
 110 g / 4 oz / ¾ cup self-raising flour
 75 g / 2 ½ oz / ¾ cup walnuts, chopped
 75 g / 2 ½ oz chewy toffee, chopped



Chocolate, Hazelnut and Toffee Brownies

524

- Swap the walnuts for chopped hazelnuts (cob nuts) for a different nutty variation.





BREADS AND BISCUITS



525

MAKES 16

Lemon and Almond Shortbread Biscuits



PREPARATION TIME 20 MINUTES

COOKING TIME 15-20 MINUTES

INGREDIENTS

175 g / 6 oz / 1 cup plain (all purpose) flour
 55 g / 2 oz / ½ cup ground almonds
 75 g / 2 ½ oz / ⅓ cup caster (superfine) sugar
 150 g / 5 oz / ⅔ cup butter, cubed
 1 lemon, zest finely grated
 50 g / 1 ¾ oz / ¼ cup granulated sugar

- Preheat the oven to 180°C (160° fan), gas 4 and line a baking tray with greaseproof paper.
- Mix together the flour, ground almonds and caster (superfine) sugar in a bowl, then rub in the butter and lemon zest.
- Knead gently until the mixture forms a smooth dough then form into cylinder 6 cm in diameter and roll in granulated sugar.
- Slice the roll into 1 cm thick slices and spread them out on the baking tray.
- Bake the biscuits for 15-20 minutes, turning the tray round halfway through.
- Transfer the biscuits to a wire rack and leave to cool.

St.Clement's Almond Shortbread Biscuits

526

- Mix together the flour, ground almonds and caster (superfine) sugar in a bowl, then rub in the butter, lemon zest and the zest of an orange.

527

MAKES 12

Almond Rock Cookies



PREPARATION TIME 30 MINUTES

COOKING TIME 15 MINUTES

INGREDIENTS

100 g / 3 ½ oz / ½ cup butter
 200 g / 7 oz / 1 ⅓ cups self-raising flour
 100 g / 3 ½ oz / ½ cup caster sugar
 100 g / 3 ½ oz / ⅔ cup blanched almonds
 1 large egg
 2 tbsp whole milk
 icing (confectioners) sugar to dust

- Preheat the oven to 200°C (180° fan), gas 6 and grease a large baking tray.
- Rub the butter into the flour until the mixture resembles fine breadcrumbs then stir in the sugar and almonds.
- Beat the egg with the milk and stir it into the dry ingredients to make a sticky dough.
- Use a dessert spoon to portion the mixture onto the baking tray, flattening the cookies a bit with the back of the spoon but leaving the surface quite rough.
- Bake the cookies for 15 minutes then transfer them to a wire rack and leave to cool.
- Dust the cookies with icing (confectioners) sugar before serving.

Almond and Cherry Rock Cookies

528

- Add 100 g / 3 ½ oz of glacé cherries at the same time as the almonds.

Almond Tuile Millefeuille



Pistachio Tuile Millefeuille

530

- Replace the flaked (slivered) almonds with the same weight of crushed pistachios for a different nutty flavour.

PREPARATION TIME 45 MINUTES

COOKING TIME 8-10 MINUTES

INGREDIENTS

110 g / 4 oz / $\frac{3}{4}$ cup plain (all purpose) flour
 110 g / 4 oz / $\frac{1}{2}$ cup caster (superfine) sugar
 2 large egg whites
 110 g / 4 oz / $\frac{1}{2}$ cup butter, melted
 55 g / 2 oz / $\frac{3}{4}$ cup flaked almonds

TO DECORATE

2 grapefruits
 225 ml / 8 fl. oz / $\frac{3}{4}$ cup double cream
 1 lemon, zest finely pared

- Beat together the flour, sugar and egg whites until smooth, then beat in the melted butter.
- Refrigerate for 30 minutes.
- Preheat the oven to 180°C (160° fan) / 350F / gas 4 and oil 2 large baking trays.
- Spoon teaspoonfuls of the mixture onto the first baking tray and spread out with the back of the spoon to make 8 cm circles.
- Sprinkle with flaked (slivered) almonds and bake for 8 – 10 minutes then repeat with the second tray. You need to make 18 biscuits in total.
- Leave the biscuits to cool and crisp up on the tray then transfer to a wire rack.
- Cut the top and bottom off the grapefruits then cut away the peel. Cut out each segment then discard the skin.
- Whip the cream until thick.
- To assemble the millefeuilles, start with a tuile and top it with 2 grapefruit segments. Add a spoonful of cream and a sprinkle of lemon zest then top with another tuile. Repeat again to create a stack of 3 biscuits.

Almond and Mandarin Tuile Millefeuille

531

- Replace the grapefruit garnish with segments of mandarin for a sweeter taste.

532

SERVES 8

Secret-Centre Apple Loaf Cake



PREPARATION TIME 15 MINUTES

COOKING TIME 55 MINUTES

INGREDIENTS

300 g / 10 ½ oz / 2 cups self-raising flour
 2 tsp baking powder
 250 g / 9 oz / 1 ¼ cup caster (superfine) sugar
 250 g / 9 oz / 1 ¼ cup butter, softened
 5 large eggs
 1 eating apple, cored and finely chopped
 1 tsp mixed spice
 4 tbsp sultanas
 1 lemon, zest finely grated
 2 tbsp granulated sugar

- Preheat the oven to 170°C (150° fan), gas 3 and line a large loaf tin with non-stick baking paper.
- Sieve the flour and baking powder into a mixing bowl and add the sugar, butter and eggs.
- Beat the mixture with an electric whisk for 4 minutes or until smooth and well whipped.
- Mix the chopped apple with the mixed spice, sultanas and lemon zest.
- Spoon half of the cake mixture into the lined tin then spoon the apple mixture on top, leaving a border round the outside.
- Spoon the rest of the cake mixture on top and level the surface then sprinkle with granulated sugar.
- Bake the cake for 55 minutes or until a skewer inserted comes out clean. Transfer the cake to a wire rack and leave to cool completely before slicing.

Secret-Centre Berry Loaf Cake

533

- Replace the eating apple with 200 g frozen mixed berries that have been thawed.

534

MAKES 12

Crusty Farmhouse Rolls



PREPARATION TIME 2 HOURS

30 MINUTES

COOKING TIME 15-20 MINUTES

INGREDIENTS

350 g / 12 ½ oz / 2 ½ cups strong white bread flour, plus extra for dusting
 50 g / 1 ¾ oz / ½ cup stoneground wholemeal flour
 ½ tsp easy blend dried yeast
 1 tbsp caster (superfine) sugar
 1 tsp fine sea salt
 1 tbsp olive oil

- Mix together the flours, yeast, sugar and salt. Stir in the oil and 280 ml of warm water.
- Knead the mixture on a lightly oiled surface with your hands for 10 minutes or until smooth and elastic.
- Leave the dough to rest in an oiled bowl, covered with oiled clingfilm, for 2 hours. Knead it for 2 more minutes then split into 12 even pieces and shape into rolls.
- Transfer the rolls to a greased baking tray and cover with oiled clingfilm. Leave to prove for 1 hour.
- Meanwhile, preheat the oven to 220°C (200° fan), gas 7.
- Dust the rolls with flour and slash the tops with a knife.
- Transfer the tray to the top shelf of the oven then quickly throw a small cupful of water onto the oven floor and close the door.
- Bake for 15 – 20 minutes or until the rolls sound hollow when you tap them underneath.
- Transfer to a wire rack and leave to cool.

Olive Farmhouse Rolls

535

- Add 55 g / 2 oz finely chopped black olives when the dough is kneaded the second time for a more savoury taste.

536

MAKES 12

Viennese Whirls

- Preheat the oven to 170°C (150° fan), gas 3 and line 2 baking trays with non-stick baking paper.
- Cream the butter, sugar and vanilla extract together with an electric whisk then stir in the flour.
- Spoon the mixture into a piping bag fitted with a large star nozzle and pipe 12 rosettes onto each tray. Bake the biscuits for 15 – 20 minutes.
- Transfer the biscuits to a wire rack and leave to cool before dusting with icing (confectioners) sugar.
- To make the buttercream, beat the butter with a wooden spoon until light and fluffy then beat in the icing sugar.
- Use a whisk to incorporate the milk, then whisk for 2 minutes or until smooth and well whipped.
- Spoon the buttercream into a piping bag and pipe a swirl onto the flat side of 12 biscuits.
- Top each one with a spoonful of jam and sandwich together with the remaining biscuits.

PREPARATION TIME 10 MINUTES

COOKING TIME 15-20 MINUTES

INGREDIENTS

175 g / 6 oz / $\frac{3}{4}$ cup butter, softened
 50 g / 1 $\frac{3}{4}$ oz / $\frac{1}{4}$ cup caster (superfine) sugar
 $\frac{1}{2}$ tsp vanilla extract
 175 g / 6 oz / 1 $\frac{1}{4}$ cup self-raising flour
 2 tbsp icing (confectioners) sugar

FOR THE FILLING

100 g / 3 $\frac{1}{2}$ oz / $\frac{1}{2}$ cup butter, softened
 200 g / 7 oz / 2 cups icing (confectioners) sugar
 $\frac{1}{2}$ jar strawberry jam



Chocolate Viennese Whirls

537

- Replace 30 g / 1 oz of the self-raising flour with 55 g / 2 oz good-quality cocoa powder for a more decadent flavour. Add the cocoa powder at the same time as the rest of the self-raising flour.

538

MAKES 36

Chocolate Chip and Hazelnut Cookies

- Preheat the oven to 170°C (150° fan), gas 3 and line 2 baking sheets with greaseproof paper.
- Cream together the two sugars, butter and vanilla extract until pale and well whipped then beat in the egg and yolk, followed by the flour, chocolate and hazelnuts.
- Drop tablespoons of the mixture onto the prepared trays, leaving plenty of room to spread.
- Bake the cookies in batches for 12 - 15 minutes or until the edges are starting to brown, but the centres are still chewy.
- Transfer to a wire rack and leave to cool.

PREPARATION TIME 10 MINUTES

COOKING TIME 12-15 MINUTES

INGREDIENTS

175 g / 6 oz / $\frac{3}{4}$ cup butter, melted
 225 g / 8 oz / 1 $\frac{1}{2}$ cups dark brown sugar
 100 g / 3 $\frac{1}{2}$ oz / $\frac{1}{2}$ cup caster (superfine) sugar
 2 tsp vanilla extract
 1 egg, plus 1 egg yolk
 250 g / 9 oz / 1 $\frac{3}{4}$ cups self-raising flour
 175 g / 6 oz / 1 $\frac{1}{4}$ cups chocolate chips
 175 g / 6 oz / 1 $\frac{1}{2}$ cups hazelnuts (cobnuts), chopped



White and Dark

539

Chocolate Chip Cookies

- Replace the hazelnuts with with the same weight of finely chopped white chocolate and add to the dough at the same time as the chocolate chips.

Double Chocolate and Pistachio Cookies



Chocolate and Pistachio Cookies

- Replace the cocoa powder with the same weight of self-raising flour for a less chocolatey flavour.

541

PREPARATION TIME 10 MINUTES

COOKING TIME 12-15 MINUTES

INGREDIENTS

175 g / 6 oz / $\frac{3}{4}$ cup butter, melted
 225 g / 8 oz / $1\frac{1}{2}$ cup dark brown sugar
 100 g / $3\frac{1}{2}$ oz / $\frac{1}{2}$ cup caster (superfine) sugar
 2 tsp vanilla extract
 1 egg, plus 1 egg yolk
 250 g / 9 oz / $1\frac{1}{2}$ cup self-raising flour
 2 tbsp unsweetened cocoa powder
 175 g / 6 oz / $1\frac{1}{4}$ cups chocolate chips
 175 g / 6 oz / $1\frac{1}{2}$ cups pistachio nuts, chopped

- Preheat the oven to 170°C (150° fan), gas 3 and line 2 baking sheets with greaseproof paper.
- Cream together the two sugars, butter and vanilla extract until pale and well whipped then beat in the egg and yolk, followed by the flour, cocoa, chocolate and pistachio nuts.
- Drop tablespoons of the mixture onto the prepared trays, leaving plenty of room to spread.
- Bake the cookies in batches for 12 - 15 minutes or until the edges are starting to brown, but the centres are still chewy.
- Transfer to a wire rack and leave to cool.

Chocolate and Raspberry Cookies

- Replace the pistachios with the 110 g / 4 oz chopped, dried raspberries for a fruitier flavour.

542

543

MAKES 16

Cocoa Shortbread Biscuits

- Preheat the oven to 180°C (160° fan), 355F, gas 4 and line a baking tray with greaseproof paper.
- Mix together the flour, cocoa and caster (superfine) sugar in a bowl, then rub in the butter.
- Knead gently until the mixture forms a smooth dough then form into a cylinder 6 cm in diameter and roll in granulated sugar.
- Slice the roll into 1 cm thick slices and spread them out on the baking tray.
- Bake the biscuits for 15-20 minutes, turning the tray round halfway through.
- Transfer the biscuits to a wire rack and leave to cool.

PREPARATION TIME 20 MINUTES

COOKING TIME 15-20 MINUTES

INGREDIENTS

230 g / 8 oz / 1 ½ cups plain (all purpose) flour
 2 tbsp cocoa powder
 75 g / 2 ½ oz / ⅓ cup caster (superfine) sugar
 150 g / 5 oz / ⅔ cup butter, cubed
 50 g / 1 ¾ oz / ⅓ cup granulated sugar



Cocoa and Orange Shortbread Biscuits

544

- Add 1 tbsp orange flour water at the same time as rubbing the butter into the flour mixture.

545

MAKES 12

Chocolate Madeleines

- Heat the butter until it foams and starts to smell nutty, then leave to cool.
- Combine the flour, cocoa, ground almonds and icing (confectioners) sugar in a bowl and whisk in the egg whites.
- Pour the cooled butter through a sieve into the bowl and whisk into the mixture until evenly mixed.
- Leave the cake mixture to rest in the fridge for 1 hour.
- Preheat the oven to 170°C (150° fan), 325F, gas 3 and oil and flour a 12-hole Madeleine mould.
- Spoon the mixture into the moulds, then transfer the tin to the oven and bake for 10 – 15 minutes.
- Test with a wooden toothpick, if it comes out clean, the cakes are done.
- Transfer the cakes to a wire rack to cool for 5 minutes before serving.

PREPARATION TIME 1 HOUR
30 MINUTES

COOKING TIME 10-15 MINUTES

INGREDIENTS

110 g / 4 oz / ½ cup butter
 55 g / 2 oz / ⅓ cup plain (all purpose) flour
 28g / 1 oz / ¼ cup unsweetened cocoa powder
 55 g / 2 oz / ½ cup ground almonds
 110 g / 4 oz / 1 cup icing (confectioners) sugar
 3 large egg whites



Almond Madeleines

546

- Replace the cocoa powder with and additional 30 g / 1 oz of ground almonds for a more traditional flavour.

547

MAKES 18

Vanilla and Chocolate Whoopee Pies



PREPARATION TIME 20 MINUTES

COOKING TIME 10-15 MINUTES

INGREDIENTS

110 g / 4 oz / ¾ cup self-raising flour, sifted

2 tsp baking powder

110 g / 4 oz / ½ cup caster (superfine) sugar

110 g / 4 oz / ½ cup butter, softened

2 large eggs

1 tsp vanilla extract

TO DECORATE

½ jar chocolate spread

cocoa powder for dusting

- Preheat the oven to 190°C (170° fan), 375F, gas 5 and line 2 large baking trays with non-stick baking mats.
- Combine the flour, baking powder, sugar, butter, eggs and vanilla extract in a bowl and whisk together for 2 minutes or until smooth.
- Spoon the mixture into a piping bag fitted with a large plain nozzle and pipe 18 walnut-sized domes onto each tray.
- Transfer the trays to the oven and bake for 10 – 15 minutes. The mixture should spread a little whilst cooking and the cakes will be ready when springy to the touch.
- Leave the cakes to cool on the tray then lift them off with a palette knife.
- Sandwich the cakes together in pairs with the chocolate spread and sprinkle with cocoa before serving.

Vanilla and Nutella Whoopie Pies

548

- Replace the chocolate spread for Nutella or any chocolate and hazelnut spread for a nuttier flavour.

549

MAKES 6

Chocolate Tuile and Pear Millefeuille



PREPARATION TIME 45 MINUTES

COOKING TIME 8-10 MINUTES

INGREDIENTS

110 g / 4 oz / ¾ cup plain (all purpose) flour

1 tbsp unsweetened cocoa powder

110 g / 4 oz / ½ cup caster (superfine) sugar

2 large egg whites

110 g / 4 oz / ½ cup butter, melted

TO DECORATE

55 g / 2 oz dark chocolate

(minimum 60 % cocoa solids)

4 ripe pears, peeled and chopped

cocoa powder to dust

- Beat together the flour, cocoa, sugar and egg whites until smooth, then beat in the melted butter.
- Refrigerate for 30 minutes.
- Preheat the oven to 180°C (160° fan), 350F, gas 4 and oil 2 large baking trays.
- Spoon teaspoonfuls of the mixture onto the first baking tray and spread out with the back of the spoon to make 8 cm circles.
- Bake the tuiles for 8 – 10 minutes then repeat with the second tray. You need to make 18 biscuits in total.
- Leave the biscuits to cool and crisp up on the tray then transfer to a wire rack.
- Melt the chocolate in a microwave or bain marie then dip the top of each biscuit to coat. Leave to set for 1 hour.
- Sandwich the tuiles together with the chopped pears and sprinkle with cocoa powder.

Chocolate Tuile and Mango Millefeuille

550

- Use 2 diced mangoes instead of the pears as a filling for an exotic tasting millefeuille.

551

MAKES 6

Coconut Tuile and Pineapple Millefeuille

- Beat together the flour, sugar and egg whites until smooth, then beat in the melted butter.
- Refrigerate for 30 minutes.
- Preheat the oven to 180°C (160° fan), 350F, gas 4 and oil 2 large baking trays.
- Spoon teaspoonfuls of the mixture onto the first baking tray and spread out with the back of the spoon to make 8 cm circles.
- Bake for 8 – 10 minutes then repeat with the second tray. You need to make 18 biscuits in total.
- Leave the biscuits to cool and crisp up on the tray then transfer to a wire rack.
- Reserve a few tablespoons of the syrup and drain the rest then finely chop the pineapple chunks.
- Layer the tuiles with the pineapple, drizzling over a little syrup and sprinkle the final tuile with desiccated coconut.

PREPARATION TIME 45 MINUTES

COOKING TIME 8-10 MINUTES

INGREDIENTS

110 g / 4 oz / ¾ cup plain (all purpose) flour
 110 g / 4 oz / ½ cup caster (superfine) sugar
 2 large egg whites
 110 g / 4 oz / ½ cup butter, melted

TO DECORATE

1 tin pineapple chunks in syrup
 3 tbsp desiccated coconut



Coconut Tuile, Chocolate and Pineapple Millefeuille

552

- Replace the desiccated coconut with drizzles of chocolate sauce instead for a more decadent flavour.

553

MAKES 16

Wholemeal Hazelnut Shortbread

- Preheat the oven to 180°C (160° fan), 355F, gas 4 and line a baking tray with greaseproof paper.
- Mix together the flours, ground hazelnuts and caster (superfine) sugar in a bowl, then rub in the butter.
- Knead gently until the mixture forms a smooth dough then roll it out to a thickness of 5 mm.
- Use a round cookie cutter to cut out the biscuits and spread them out on the baking tray.
- You can score a design in the top with a cocktail stick at this stage if you like.
- Bake the biscuits for 15 - 20 minutes, turning the tray round halfway through.
- Transfer the biscuits to a wire rack and leave to cool.

PREPARATION TIME 20 MINUTES

COOKING TIME 15-20 MINUTES

INGREDIENTS

100 g / 3 ½ oz / ¾ cup stoneground wholemeal flour
 100 g / 3 ½ oz / ¾ cup plain (all purpose) flour
 30 g / 1 oz / ½ cup ground hazelnuts (cob nuts)
 75 g / 2 ½ oz / ½ cup caster (superfine) sugar
 150 g / 5 oz / ¾ cup butter, cubed



Traditional Hazelnut Shortbread

554

- Replace the wholemeal flour with 50 g / 2 oz of both plain (all purpose) flour and cornflour for a more traditional tasting shortbread.

555

MAKES 45-50

Sponge Finger Biscuits



PREPARATION TIME 20 MINUTES

COOKING TIME 10-15 MINUTES

INGREDIENTS

4 large eggs
 125 g / 4 ½ oz / ½ cup caster
 (superfine) sugar
 1 tsp vanilla extract
 a pinch cream of tartar
 115 g / 4 oz / ¾ cup plain (all
 purpose) flour

- Preheat the oven to 190°C (170° fan), 375F, gas 5 and grease and line 2 large trays with greaseproof paper.
- Separate the eggs and put the yolks in a bowl with half of the sugar and the vanilla extract. Whisk with an electric whisk for 4 minutes or until thick and pale.
- Whisk the egg whites with the cream of tartar, making sure the whisk and bowl are completely clean.
- When the egg white reaches the soft peak stage, gradually whisk in the remaining sugar.
- Sieve the flour over the yolk mixture and scrape in the egg whites, then fold it all together with a metal spoon.
- Spoon the mixture into a piping bag fitted with a large plain nozzle. Pipe 10 cm lines onto the baking trays, leaving room for the biscuits to spread.
- Bake the biscuits for 10 – 15 minutes.
- Transfer to a wire rack and leave to cool completely.

Amaretto Sponge Finger Biscuits

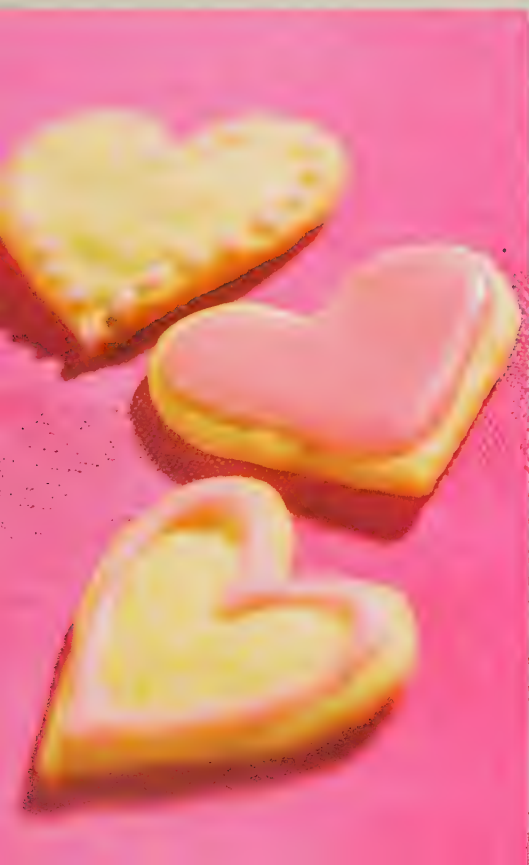
556

- Replace the vanilla extract with 30 ml / 1 fl. oz amaretto, whisking it into the egg yolks at the same time as you would add the vanilla extract.

557

MAKES 36

Iced Heart Biscuits



PREPARATION TIME 1 HOUR

15 MINUTES

COOKING TIME 25-30 MINUTES

INGREDIENTS

100 g / 3 ½ oz / ½ cup caster
 (superfine) sugar
 100 g / 3 ½ oz / ½ cup butter,
 softened sugar
 1 tsp vanilla extract
 1 large egg, beaten
 300 g / 10 ½ oz / 2 cups plain (all
 purpose) flour

TO DECORATE

150 g / 5 ½ oz royal icing powder
 pink food dye

- Cream together the sugar, butter and vanilla extract until pale and well whipped then beat in the egg, followed by the flour.
- Bring the mixture together into a ball with your hands then wrap in clingfilm and refrigerate for 45 minutes.
- Preheat the oven to 190°C (170° fan), 375F, gas 5 and line 2 baking sheets with greaseproof paper.
- Roll out the dough on a lightly floured surface to 5mm thick. Use a heart-shaped cutter to cut out the biscuits.
- Transfer the biscuits to the prepared trays in batches and bake for 8 – 10 minutes.
- Transfer the biscuits to a wire rack and leave to cool.
- Whisk the royal icing powder with a few drops of pink food dye and 25 ml water for 5 minutes.
- Spoon it into a piping bag and pipe your designs onto the biscuits.

Sugar Heart Biscuits

558

- Instead of icing the biscuits, sprinkle over 50 g / 2 oz caster (superfine) sugar as soon as they leave the oven. Let them cool on wire racks before serving.

Ginger Snap Biscuits



Lemon Snap Biscuits

560

- Replace the ground ginger with 2 tsp lemon extract for a tart, citrus taste to these biscuits.

Spiced Snap Biscuits

561

- Replace the ground ginger with 1 ½ tsp ground mixed allspice for a Christmassy flavour.

PREPARATION TIME 10 MINUTES

COOKING TIME 12-15 MINUTES

INGREDIENTS

75 g / 2 ½ oz / ½ cup butter, softened
 100 g / 3 ½ oz / ½ cup golden syrup
 225 g / 8 oz / 1 ½ cups self-raising flour
 100 g / 3 ½ oz / ½ cup caster (supertine) sugar
 1 tsp ground ginger
 1 large egg, beaten

- Preheat the oven to 180°C (160° fan), 355F, gas 4 and line 2 baking sheets with greaseproof paper.
- Melt the butter and golden syrup together in a saucepan.
- Mix the flour, sugar and ground ginger together then stir in the melted butter mixture and the beaten egg.
- Use a teaspoon to portion the mixture onto the baking trays, leaving plenty of room for the biscuits to spread.
- Bake in batches for 12 – 15 minutes or until golden brown.
- Transfer the biscuits to a wire rack and leave to cool and harden.

562

MAKES 1 LOAF Hot Cross Bun Loaf



PREPARATION TIME 2 HOURS
30 MINUTES

COOKING TIME 35-40 MINUTES

INGREDIENTS

55 g / 2 oz / ¼ cup butter, cubed
400 g / 14 oz / 2 ¾ cups strong white bread flour, plus extra for dusting
½ tsp easy blend dried yeast
4 tbsp caster (superfine) sugar
1 tsp fine sea salt
2 tsp mixed spice
100 g / 3 ½ oz / ½ cup mixed dried fruit
4 tbsp plain (all purpose) flour
1 egg, beaten

- Rub the butter into the bread flour and stir in the yeast, sugar, salt and spice. Stir the dried fruit into 280 ml of warm water and stir into the dry ingredients.
- Knead the mixture on a lightly oiled surface for 10 minutes or until the dough is smooth and elastic.
- Leave the dough to rest, covered with a lightly oiled bowl, for 1 – 2 hours or until doubled in size.
- Roll the dough into a fat sausage. Turn it 90° and roll it tightly the other way then tuck the ends under and transfer to the tin. Leave to prove for 45 minutes.
- Preheat the oven to 220°C (200° fan), 430°F, gas 7.
- Mix the plain (all purpose) flour with just enough water to make a thick paste and spoon it into a piping bag. Brush the loaf with egg and pipe the flour mixture on top into crosses.
- Bake for 35 – 40 minutes or until the underneath sounds hollow when tapped.

Raisin and Apple Loaf

563

- Replace the mixed dried fruit with 75 g / 3 oz raisins and 2 small diced eating apples that have been peeled and cored.

564

MAKES 36 Nutmeg Star Biscuits



PREPARATION TIME 1 HOUR
15 MINUTES

COOKING TIME 8-10 MINUTES

INGREDIENTS

100 g / 3 ½ oz / ½ cup caster (superfine) sugar
100 g / 3 ½ oz / ½ cup butter, softened
½ tsp nutmeg, freshly grated
1 large egg, beaten
300 g / 10 ½ oz / 2 cups plain (all purpose) flour
icing (confectioners) sugar to dust

- Cream together the sugar, butter and grated nutmeg until pale and well whipped then beat in the egg, followed by the flour.
- Bring the mixture together into a ball with your hands then wrap in clingfilm and refrigerate for 45 minutes.
- Preheat the oven to 190°C (170° fan), 375°F, gas 5 and line 2 baking sheets with greaseproof paper.
- Roll out the dough on a lightly floured surface to 5mm thick. Use a star-shaped cutter to cut out the biscuits, rerolling the trimmings as necessary.
- Transfer the biscuits to the prepared trays in batches and bake for 8 – 10 minutes or until cooked through and golden brown.
- Transfer the biscuits to a wire rack and leave to cool completely before dusting with icing (confectioners) sugar.

Cinnamon Sugar Star Biscuits

565

- Instead of using icing sugar to decorate combine ½ tsp ground cinnamon with 50g of sugar in a food processor. Pulse and sprinkle over the biscuits.

566

MAKES 36

Cheese Wafer Biscuits

- Preheat the oven to 180°C (160° fan), 355F, gas 4 and line 2 baking sheets with greaseproof paper.
- Melt the butter with the cayenne pepper in a saucepan.
- Stir in the cheese and flour, beating rapidly to form a paste.
- Use a teaspoon to portion the mixture onto the baking trays and spread the biscuits out thinly with the back of the spoon.
- Bake in batches for 8 – 10 minutes.
- Leave the biscuits to harden on the tray for a few minutes then transfer them to a wire rack to cool.

PREPARATION TIME 10 MINUTES

COOKING TIME 8-10 MINUTES

INGREDIENTS

225 g / 8 oz / 1 cup butter
 ½ tsp cayenne pepper
 175 g / 6 oz / 1 ¾ cups Red Leicester cheese, grated
 300 g / 10 ½ oz / 2 cups plain (all purpose) flour



Cheese and Black Pepper Wafer Biscuits

567

- Combine 2 tsp of freshly ground black pepper with the grated cheese before stirring into the butter for a more piquant flavour.

568

SERVES 8

Black Cherry Crumble Cake

- Preheat the oven to 180°C (160° fan), 355F, gas 4 and line a loaf tin with non-stick baking paper.
- Sieve the flour into a mixing bowl and rub in the butter until it resembles fine breadcrumbs then stir in the sugar and cherries.
- Lightly beat the egg with the milk and stir it into the dry ingredients until just combined.
- Scrape the mixture into the loaf tin and level the surface.
- To make the crumble layer, rub the butter into the flour and stir in the ground almonds and brown sugar.
- Take a handful of the topping and squeeze it into a clump, then crumble it over the cake mixture. Repeat with the rest of the mixture then bake the cake for 55 minutes or until a skewer inserted comes out clean.
- Transfer the cake to a wire rack and leave to cool.

PREPARATION TIME 15 MINUTES

COOKING TIME 55 MINUTES

INGREDIENTS

225 g / 8 oz / 1 ½ cups self-raising flour
 100 g / 3 ½ oz / ½ cup butter, cubed
 100 g / 3 ½ oz / ½ cup caster (superfine) sugar
 150 g / 5 ½ oz / 1 cup black cherries, pitted
 1 large egg
 75 ml / 2 ½ fl. oz / ½ cup whole milk

FOR THE CRUMBLE

75 g / 2 ½ oz / ½ cup butter
 50 g / 1 ¾ oz / ½ cup plain (all purpose) flour
 25 g / 1 oz / ¼ cup ground almonds
 40 g / 1 ½ oz / ¼ cup light brown sugar



Black Cherry and Almond Crumble Cake

569

- Add an additional 75 g / 3 oz ground almonds to the crumble mixture for a nuttier flavour.

White Cob Loaf



Sun-dried Tomato Cob Loaf

571

- Add 2 tbsp drained and finely chopped sun-dried tomatoes to the dough when you knead it the first time for a Mediterranean look and flavour.

Raisin Cob Loaf

572

- Add 50 g / 2 oz raisins to the dough when you knead it the first time for a fruity tasting loaf.

PREPARATION TIME 2 HOURS

30 MINUTES

COOKING TIME 35-40 MINUTES

INGREDIENTS

400 g / 14 oz / 2 $\frac{3}{4}$ cups strong white bread flour, plus extra for dusting
 $\frac{1}{2}$ tsp easy blend dried yeast
 1 tbsp caster (superfine) sugar
 1 tsp fine sea salt
 1 tbsp olive oil

- Mix together the flour, yeast, sugar and salt. Stir the oil into 280 ml of warm water then stir it into the dry ingredients.
- Knead the mixture on a lightly oiled surface with your hands for 10 minutes or until smooth and elastic.
- Leave the dough to rest in a lightly oiled bowl, covered with oiled clingfilm, for 1 – 2 hours or until doubled in size.
- Knead it for 2 more minutes then split it into 2 even pieces and shape into 2 round loaves
- Transfer the cobs to a greased baking tray and cover with oiled clingfilm. Leave to prove for 1 hour or until doubled in size.
- Meanwhile, preheat the oven to 220°C (200° fan), gas 7.
- Dust the cobs with flour and slash a cross in the tops with a knife.
- Transfer the tray to the top shelf of the oven then quickly throw a small cupful of water onto the oven floor and close the door.
- Bake for 35 - 40 minutes or until the loaves sound hollow when you tap them underneath.
- Transfer to a wire rack and leave to cool.

573

MAKES 6 Olive and Pepper Millefeuille

- Preheat the oven to 220°C (200° fan), 430°F, gas 7.
- Roll out the pastry on a floured surface and press the olive slices into the surface.
- Cut the pastry into 18 rectangles and transfer them to 2 baking trays
- Bake in the oven for 15 - 20 minutes or until the top is golden brown and the bottom is cooked through.
- Layer the pastries with the roasted peppers and serve warm.

PREPARATION TIME 10 MINUTES

COOKING TIME 15-20 MINUTES

INGREDIENTS

225 g / 8 oz all-butter puff pastry
 200 g / 7 oz / 1 ½ cups black olives,
 pitted and sliced
 1 jar sliced roasted peppers in oil,
 drained



Two Olive Millefeuille

574

- Replace the pepper with 150 g / 5 oz pitted and sliced green olives for a savoury bite.

575

MAKES 36 Buckwheat Crackers

- Preheat the oven to 190°C (170° fan), 375°F, gas 5 and line 2 baking sheets with greaseproof paper.
- Rub the butter into the wholemeal flour then stir in the rest of the ingredients.
- Add enough water to bind it together into a pastry-like dough and roll out on a floured surface.
- Cut the dough into square biscuits with a sharp knife, rerolling the trimmings as necessary.
- Transfer the biscuits to the prepared trays in batches and bake for 8 - 10 minutes or until cooked through and golden brown.
- Transfer the biscuits to a wire rack and leave to cool completely.

PREPARATION TIME 15 MINUTES

COOKING TIME 8-10 MINUTES

INGREDIENTS

110 g / 4 oz butter
 225 g / 8 oz / 1 ½ cups stoneground
 wholemeal flour
 225 g / 8 oz / 1 ½ cups buckwheat
 flour
 1 tsp salt
 1 tsp baking powder
 110 g / 4 oz / ¾ cup whole raw
 buckwheat

Buckwheat Crackers with Cream Cheese

576

- Once the crackers have cooled, garnish them with teaspoon of cream cheese for a rich, creamy snack.



577

MAKES 16

Parmesan and Olive Shortbread Biscuits



PREPARATION TIME 20 MINUTES

COOKING TIME 15-20 MINUTES

INGREDIENTS

150 g / 5 oz / $\frac{3}{4}$ cup butter, cubed
 230 g / 8 oz / $1\frac{1}{2}$ cup plain (all purpose) flour
 50 g / $1\frac{3}{4}$ oz / $\frac{1}{2}$ cup Parmesan, grated
 50 g / $1\frac{3}{4}$ oz / $\frac{1}{2}$ cup black olives, pitted and finely chopped
 sea salt flakes for sprinkling

- Preheat the oven to 180°C (160° fan), 355F, gas 4 and line a baking tray with greaseproof paper.
- Rub the butter into the flour and stir in the Parmesan and olives.
- Knead gently until the mixture forms a smooth dough then form into a cylinder 6 cm in diameter.
- Slice the roll into 1 cm thick slices and spread them out on the baking tray.
- Bake the biscuits for 15 - 20 minutes, turning the tray round halfway through.
- Sprinkle the biscuits with sea salt flakes then transfer to a wire rack and leave to cool.

Three Cheese Shortbread Biscuits

578

- Remove the olive from the recipe and replace with 30 g of both grated Gruyere and grated Cheddar for a pronounced cheese flavour to these biscuits.

579

MAKES 16

Pistachio Palmiers



PREPARATION TIME 10 MINUTES

COOKING TIME 15-20 MINUTES

INGREDIENTS

250 g / 9 oz all-butter puff pastry
 100 g / $3\frac{1}{2}$ oz / $\frac{3}{4}$ cup pistachio nuts, chopped
 2 tbsp light brown sugar
 $\frac{1}{4}$ tsp ground cardamom
 1 egg, beaten

- Preheat the oven to 220°C (200° fan), 430F, gas 7 and line a baking tray with non-stick baking paper.
- Roll out the pastry on a floured surface into a large rectangle.
- Mix the chopped pistachios with the sugar and cardamom.
- Brush the surface of the pastry with egg and scatter over the nut mixture.
- Starting at one long edge, roll the pastry up into a tight sausage, stopping when you get to the centre.
- Roll up the other side of the pastry to meet the first in the middle then use a sharp knife to cut the roll into 1 cm thick slices and spread them out on the baking tray.
- Bake in the oven for 15 - 20 minutes or until golden brown and cooked through.
- Serve warm.

Hazelnut Palmiers

580

- Replace the pistachios in the recipe with the same weight of finely chopped hazelnuts for an alternative nut flavour.

581

MAKES 36

Candied Pumpkin and Choc-chip Cookies

- To make the candied pumpkin, put the sugar in a saucepan with 200 ml water and stir over a low heat.
- Bring the sugar syrup to the boil then add the cubed pumpkin and simmer for 10 minutes.
- Remove from the pan with a slotted spoon and leave to drip dry on a wire rack.
- Preheat the oven to 170°C (150° fan), gas 3 and line 2 baking sheets with greaseproof paper.
- Cream together the two sugars, butter and vanilla extract until pale and well whipped then beat in the egg and yolk, followed by the flour, chocolate and pumpkin.
- Drop tablespoons of the mixture onto the prepared trays, leaving plenty of room to spread.
- Bake the cookies in batches for 12 – 15 minutes.
- Transfer to a wire rack and leave to cool.

PREPARATION TIME 25 MINUTES

COOKING TIME 12-15 MINUTES

INGREDIENTS

175 g / 6 oz / ¾ cup butter, melted
 225 g / 8 oz / 1 ½ cup dark brown sugar
 100 g / 3 ½ oz / ½ cup caster (superfine) sugar
 2 tsp vanilla extract
 1 egg, plus 1 egg yolk
 250 g / 9 oz / 1 ¾ cup self-raising flour
 175 g / 6 oz / 1 ½ cup chocolate chips

FOR THE CANDIED PUMPKIN

400 g / 14 oz / 1 ¾ cup caster (superfine) sugar
 200 g / 7 oz pumpkin or butternut squash, diced



Candied Pumpkin and Cherry Cookies

582

- Instead of using chocolate chips, use 150 g / 5 oz chopped glacé cherries for a more colourful cookie.

583

MAKES 36

Quinoa Biscuits

- Put the quinoa flakes, oats, flour and baking powder in a food processor and blitz until fine.
- Cream the butter with the sugar then beat in the dry ingredients.
- Bring the dough together and shape into a log then chill for 30 minutes.
- Preheat the oven to 180°C (160° fan), 355°F, gas 4 and line 2 baking sheets with greaseproof paper.
- Slice the log into 1 cm slices and roll in the raw quinoa to coat.
- Transfer the biscuits to the prepared trays and bake for 20 – 25 minutes or until cooked through and golden brown.
- Transfer the biscuits to a wire rack and leave to cool completely.

PREPARATION TIME 40 MINUTES

COOKING TIME 20-25 MINUTES

INGREDIENTS

150 g / 5 ½ oz / 1 ½ cup quinoa flakes
 50 g / 1 ¾ oz / ½ cup porridge oats
 125 g / 4 ½ oz / ¾ cup stoneground wholemeal flour
 1 tsp baking powder
 175 g / 6 oz / ¾ cup butter
 150 g / 5 ½ oz / ¾ cup soft brown sugar
 110 g / 4 oz / ½ cup raw quinoa



Semolina Biscuits

584

- Roll the biscuit dough in 200 g / 7 oz semolina before baking them for a finer crunch to these biscuits.

585

MAKES 2

Wholemeal Cob Loaf



PREPARATION TIME 2 HOURS
30 MINUTES

COOKING TIME 35-40 MINUTES

INGREDIENTS

300 g / 10 ½ oz / 2 cup stoneground wholemeal flour
100 g / 3 ½ oz / ¾ cup strong white bread flour, plus extra for dusting
½ tsp easy blend dried yeast
2 tbsp caster (superfine) sugar
1 tsp fine sea salt
1 tbsp olive oil

- Mix together the flours, yeast, sugar and salt. Stir the oil and 280 ml of warm water into the dry ingredients.
- Knead the mixture on an oiled surface for 10 minutes.
- Leave the dough to rest in a lightly oiled bowl, covered with oiled clingfilm, for 1 – 2 hours.
- Knead it for 2 more minutes then split it into 2 even pieces and shape into 2 round loaves.
- Transfer the cobs to a greased baking tray and cover with oiled clingfilm. Leave to prove for 1 hour.
- Meanwhile, preheat the oven to 220°C (200° fan), gas 7.
- Dust with flour and slash across the tops with a knife.
- Transfer the tray to the top shelf of the oven then quickly throw a small cupful of water onto the oven floor and close the door.
- Bake for 35 - 40 minutes or until the loaves sound hollow when you tap them underneath.

Herbed Cob Loaf

586

- Add 1 tsp of dried rosemary, oregano and basil to the flour before mixing into a dough for an aromatic, savoury dough.

587

MAKES 4

Wholemeal Sesame Baguettes



PREPARATION TIME 2 HOURS
30 MINUTES

COOKING TIME 25-30 MINUTES

INGREDIENTS

300 g / 10 ½ oz / 2 cup stoneground wholemeal flour
100 g / 3 ½ oz / ¾ cup strong white bread flour, plus extra for dusting
½ tsp easy blend dried yeast
2 tbsp caster (superfine) sugar
1 tsp fine sea salt
1 tbsp sesame oil
1 egg, beaten
3 tbsp sesame seeds

- Mix together the flours, yeast, sugar and salt. Stir the oil and 280 ml of warm water into the dry ingredients.
- Knead the mixture on a lightly oiled surface with your hands for 10 minutes or until smooth and elastic.
- Leave the dough to rest in an oiled bowl, covered with oiled film, for 2 hours. Knead it for 2 more minutes then split it into 4 even pieces and shape into baguettes.
- Transfer the baguettes to a greased baking tray and cover with oiled clingfilm. Leave to prove for 1 hour.
- Preheat the oven to 220°C (200° fan), 430°F, gas 7.
- Brush the baguettes with beaten egg and sprinkle with sesame seeds then slash across the tops with a knife.
- Transfer the tray to the top shelf of the oven then quickly throw a small cupful of water onto the oven floor and close the door.
- Bake for 25 - 30 minutes or until the loaves sound hollow when you tap them underneath.

Poppy Seed Baguettes

588

- Use 4 tbsp of black poppy seeds to garnish the loaves instead of the sesame seeds for a stark colour contrast.

Chocolate Sprinkle Star Biscuits



Honey Star Biscuits

590

- Add 2 tbsp runny honey to the dough mixture before mixing. These biscuits can be garnished with grated chocolate if desired.

PREPARATION TIME 1 HOUR

COOKING TIME 8-10 MINUTES

INGREDIENTS

100 g / 3 ½ oz / ½ cup caster (superfine) sugar
 100 g / 3 ½ oz / ½ cup butter, softened
 1 large egg, beaten
 300 g / 10 ½ oz / 2 cup plain (all purpose) flour

TO FINISH

1 egg, beaten
 4 tbsp caster (superfine) sugar
 30 g / 1 oz grated dark chocolate

- Cream together the sugar and butter until pale and well whipped then beat in the egg, followed by the flour.
- Bring the mixture together into a ball with your hands then wrap in clingfilm and refrigerate for 45 minutes.
- Preheat the oven to 190°C (170° fan), 375°F, gas 5 and line 2 baking sheets with greaseproof paper.
- Roll out the dough on a lightly floured surface to 5mm thick. Use a star-shaped cutter to cut out the biscuits, rerolling the trimmings as necessary.
- Transfer the biscuits to the prepared trays, brush with beaten egg and sprinkle with caster (superfine) sugar.
- Bake for 8 – 10 minutes or until cooked through and golden brown.
- Transfer the biscuits to a wire rack and leave to cool completely before sprinkling with grated chocolate.

Multicoloured Sprinkle Star Biscuits

591

- Replace the grated chocolate garnish with multicoloured sugar sprinkles, sprinkling them over the cookies as soon as they leave the oven.

592

MAKES 36

Flower Biscuits



PREPARATION TIME 1 HOUR

COOKING TIME 8-10 MINUTES

INGREDIENTS

100 g / 3 ½ oz / ½ cup caster (superfine) sugar
 100 g / 3 ½ oz / ½ cup butter, softened
 1 tsp orange flower water
 1 large egg, beaten
 300 g / 10 ½ oz / 2 cup plain (all purpose) flour

- Cream together the sugar, butter and orange flower water until pale and well whipped then beat in the egg, followed by the flour.
- Bring the mixture together into a ball then wrap in clingfilm and refrigerate for 45 minutes.
- Preheat the oven to 190°C (170° fan), 375F, gas 5 and line 2 baking sheets with greaseproof paper.
- Roll out the dough on a lightly floured surface to 5 mm thick. Use a flower-shaped cutter to cut out the biscuits, rerolling the trimmings as necessary.
- Transfer the biscuits to the prepared trays and bake for 8 – 10 minutes or until cooked through and golden brown.
- Transfer the biscuits to a wire rack and leave to cool completely.

Iced Flower Biscuits

593

- Use a icing decoration pen to decorate the biscuits once they have cooled for a colourful appearance.

594

MAKES 36

Lebkuchen Stars



PREPARATION TIME 25 MINUTES

COOKING TIME 15-20 MINUTES

INGREDIENTS

4 large eggs
 200 g / 7 oz / ¾ cup caster (superfine) sugar
 1 tsp vanilla extract
 250 g / 9 oz / 1 ½ cup plain (all purpose) flour, plus extra for dusting
 1 tsp baking powder
 200 g / 7 oz / 2 cup ground almonds
 100 g / 3 ½ oz / ½ cup mixed peel, finely chopped
 1 tbsp unsweetened cocoa powder
 1 tsp mixed spice
 1 tsp ground ginger

FOR THE ICING

150 g / 5 ½ oz / 1 ½ cup royal icing powder

- Preheat the oven to 190°C (170° fan), 375F, gas 5 and line 2 baking sheets with greaseproof paper.
- Beat the eggs with the sugar and vanilla extract until pale and creamy then fold in the rest of the ingredients to form a soft dough.
- Roll the dough out on a lightly floured surface to 5 mm thick and use a star-shaped cutter to cut out the biscuits.
- Transfer the biscuits to the prepared trays and bake for 15 – 20 minutes or until crisp and brown.
- Transfer the biscuits to a wire rack and leave to cool completely.
- Whisk the royal icing powder with 25 ml water using an electric whisk for 5 minutes.
- Use a palette knife or piping bag to apply the icing to the top of the biscuits and leave to set for at least 1 hour.

Soft Lebkuchen Stars

595

- Reduce the cooking time by 5 minutes for a softer biscuit.

596

MAKES 36

Garibaldi Stars

- Cream together the sugar, butter and vanilla extract until pale and well whipped then beat in the egg, followed by the flour and currants.
- Bring the mixture together into a ball then wrap in clingfilm and refrigerate for 45 minutes.
- Preheat the oven to 190°C (170° fan), 375°F, gas 5 and line 2 baking sheets with greaseproof paper.
- Roll out the dough on a lightly floured surface to 5 mm thick. Use a star-shaped cutter to cut out the biscuits, rerolling the trimmings as necessary.
- Transfer the biscuits to the prepared trays in batches and bake for 8 – 10 minutes or until cooked through.
- Transfer the biscuits to a wire rack and leave to cool.
- Whisk the royal icing powder with 25 ml water using an electric whisk for 5 minutes.
- Pipe your designs onto the biscuits.

PREPARATION TIME 1 HOUR
15 MINUTES

COOKING TIME 8-10 MINUTES

INGREDIENTS

100 g / 3 ½ oz / ½ cup caster
(superfine) sugar
100 g / 3 ½ oz / ½ cup butter,
softened sugar
1 tsp vanilla extract
1 large egg, beaten
300 g / 10 ½ oz / 2 cup plain (all
purpose) flour
150 g / 5 ½ oz / 1 cup currants

TO DECORATE

150 g / 5 ½ oz / 1 ½ cup royal icing
powder



Mixed Fruit Garibaldi Stars

597

- Add 30 g / 1 oz mixed dried peel to the dough before rolling and cutting for a more pronounced fruity taste.

598

MAKES 36

Hazelnut and Rosewater Cookies

- Preheat the oven to 170°C (150° fan), 340°F, gas 3 and line 2 baking sheets with greaseproof paper.
- Cream together the two sugars, butter and rosewater until pale and well whipped then beat in the egg and yolk, followed by the flour and ground hazelnuts.
- Drop tablespoons of the mixture onto the prepared trays, leaving plenty of room to spread.
- Bake the cookies in batches for 12 – 15 minutes or until the edges are starting to brown, but the centres are still chewy.
- Transfer to a wire rack and leave to cool before sprinkling with crystallised flowers.

PREPARATION TIME 10 MINUTES

COOKING TIME 12-15 MINUTES

INGREDIENTS

175 g / 6 oz / ¾ cup butter, melted
225 g / 8 oz / 1 ½ cup dark brown
sugar
100 g / 3 ½ oz / ½ cup caster
(superfine) sugar
2 tsp rosewater
1 egg, plus 1 egg yolk
200 g / 7 oz / 1 ½ cup self-raising
flour
55 g / 2 oz / ½ cup ground hazelnuts
(cob nuts)
crystallised violets and rose petals



Hazelnut and Orange Flower Water Cookies

599

- Replace the rosewater with the same amount of orange flower water for a fragrant, citrus-like flavour.

Fondant Flower Biscuits



Fondant Animal Biscuits

601

- Use animal-shaped cutters for the fondant to create fun animal biscuits for kids.

Ginger Flower Biscuits

602

- Add 1 heaped teaspoon of ground ginger to the butter and golden syrup when you melt them together for a spicy, warming flavour.

PREPARATION TIME 10 MINUTES

COOKING TIME 12-15 MINUTES

INGREDIENTS

75 g / 2 ½ oz / ½ cup butter, softened
 100 g / 3 ½ oz / ⅓ cup golden syrup
 225 g / 8 oz / 1 ½ cups self-raising flour
 100 g / 3 ½ oz / ½ cup caster (superfine) sugar
 1 large egg, beaten

FOR THE FLOWERS

200 g / 7 oz ready to roll fondant icing
 a few drops of food dye

- Preheat the oven to 180°C (160° fan), 355°F, gas 4 and line 2 baking sheets with greaseproof paper.
- Melt the butter and golden syrup together in a saucepan.
- Mix the flour and sugar together then stir in the melted butter mixture and the beaten egg.
- Use a teaspoon to portion the mixture onto the baking trays, leaving plenty of room for the biscuits to spread.
- Bake in batches for 12 – 15 minutes or until golden brown.
- Transfer the biscuits to a wire rack and leave to cool and harden.
- Take a small ball of icing and knead it with your chosen food dye.
- Roll it out between 2 sheets of greaseproof paper and use a flower-shaped cutter to cut out the flowers. Repeat with the rest of the icing, using a variety of different colours.
- Wet the back of the flowers with a little water and stick them onto the biscuits. Use a contrasting coloured icing for the centres.

603

MAKES 24

Almond Biscotti

- Preheat the oven to 180°C (160° fan), 355F, gas 4 and line 2 baking sheets with greaseproof paper.
- Beat the eggs and butter together then add the flour, caster (superfine) sugar and almonds.
- Bring the mixture together into a soft dough and shape into 2 long rolls.
- Transfer the rolls to one of the prepared trays and flatten slightly.
- Bake for 20 minutes or until golden then leave to cool for 15 minutes.
- Cut the rolls across into 1 cm thick pieces and spread them out on the baking trays.
- Bake the biscuits for 15 minutes or until golden and crisp.
- Transfer the biscuits to a wire rack and leave to cool completely.

PREPARATION TIME 25 MINUTES

COOKING TIME 35 MINUTES

INGREDIENTS

2 large eggs
 55 g / 2 oz / ¼ cup butter, melted
 225 g / 8 oz / 1 ½ cups self-raising flour
 100 g / 3 ½ oz / ½ cup caster (superfine) sugar
 100 g / 3 ½ oz / ¾ cup blanched almonds



Lemon and Thyme Biscotti

604

- Replace the almonds in the recipe with the finely grated zest of 2 lemons and 1 tbsp finely chopped thyme leaves for a citrus and herb twist to these biscotti.

605

MAKES 24

Almond and Cranberry Biscotti

- Preheat the oven to 180°C (160° fan), 355F, gas 4 and line 2 baking sheets with greaseproof paper.
- Beat the eggs and butter together then add the flour, caster (superfine) sugar, almonds and cranberries.
- Bring the mixture together into a soft dough and shape into 2 long rolls.
- Transfer the rolls to one of the prepared trays and flatten slightly.
- Bake for 20 minutes or until golden then leave to cool for 15 minutes.
- Cut the rolls across into 1 cm thick sliced and spread them out on the baking trays.
- Bake the biscuits for 15 minutes or until golden and crisp.
- Transfer the biscuits to a wire rack and leave to cool completely.

PREPARATION TIME 20 MINUTES

COOKING TIME 35 MINUTES

INGREDIENTS

2 large eggs
 55 g / 2 oz / ¼ cup butter, melted
 225 g / 8 oz / 1 ½ cups self-raising flour
 100 g / 3 ½ oz / ½ cup caster (superfine) sugar
 100 g / 3 ½ oz / ¾ cup blanched almonds
 100 g / 3 ½ oz / ¾ cup dried cranberries



Almond and Sultana Biscotti

606

- Replace the cranberries with the same weight of sultanas; golden sultanas can be used for a brighter flavour.

607

MAKES 12

Almond and Parmesan Tuiles



PREPARATION TIME 5 MINUTES

COOKING TIME 8-10 MINUTES

INGREDIENTS

200 g / 7 oz / 3 cup Parmesan, grated
100 g / 3 ½ oz / ¾ cup blanched almonds, chopped

- Preheat the oven to 200°C (180° fan), 390F, gas 6.
- Mix the Parmesan with the almonds and space out tablespoons of the mixture on a large baking tray.
- Bake them in the oven for 5 – 10 minutes or until lacy and golden brown.
- Leave the tuiles to set on the tray for 30 seconds then use a palette knife to lift them off.
- Drape them over a rolling pin and leave to cool and harden.

Parmesan Tuiles

608

- Remove the almonds from the recipe for a nut-free tuile.

609

MAKES 18

Almond Tuiles



PREPARATION TIME 45 MINUTES

COOKING TIME 8-10 MINUTES

INGREDIENTS

110 g / 4 oz / ¾ cup plain (all purpose) flour
110 g / 4 oz caster / ½ cup (superfine) sugar
2 large egg whites
110 g / 4 oz / ½ cup butter, melted
55 g / 2 oz / ¾ cup flaked (slivered) almonds

- Beat together the flour, sugar and egg whites until smooth, then beat in the melted butter.
- Refrigerate for 30 minutes.
- Preheat the oven to 180°C (160° fan), 350F, gas 4 and oil 2 large baking trays.
- Spoon teaspoonfuls of the mixture onto the baking trays and spread out with the back of the spoon to make 10 cm circles.
- Sprinkle with flaked (slivered) almonds and bake for 8 – 10 minutes. Lift the biscuits off the trays with a palette knife and drape over a rolling pin while still soft. Leave to cool and harden.

Pistachio Tuiles

610

- Instead of using flaked (slivered) almonds, use 55 g / 2 oz lightly crushed pistachios for green tint to these tuiles.

611

MAKES 36

Oat and Raisin Cookies

- Preheat the oven to 170°C (150° fan), gas 3 and line 2 baking sheets with greaseproof paper.
- Cream together the two sugars, butter and vanilla extract until pale and well whipped then beat in the egg and yolk, followed by the flour, oats and raisins.
- Drop tablespoons of the mixture onto the prepared trays, leaving plenty of room to spread.
- Bake the cookies in batches for 12 – 15 minutes or until the edges are starting to brown, but the centres are still chewy.
- Transfer to a wire rack and leave to cool.

PREPARATION TIME 10 MINUTES

COOKING TIME 12-15 MINUTES

INGREDIENTS

175 g / 6 oz / ¾ cup butter, melted
 225 g / 8 oz / 1 ½ cup dark brown sugar
 100 g / 3 ½ oz / ½ cup caster (superfine) sugar
 2 tsp vanilla extract
 1 egg, plus 1 egg yolk
 250 g / 9 oz / 1 ¾ cups self-raising flour
 100 g / 3 ½ oz / 1 cup oats
 100 g / 3 ½ oz / ½ cup raisins



Oat and Chocolate Cookies

612

- Replace the raisins with 100 g / 3 ½ oz milk chocolate chips for a chocolatey twist to these cookies.

613

MAKES 36

Apricot Jam Biscuits

- Cream together the sugar, butter and vanilla extract until pale and well whipped then stir in the flour and ground almonds.
- Bring the mixture together into a ball with your hands then wrap in clingfilm and refrigerate for 45 minutes.
- Preheat the oven to 140°C (120° fan), 280°F, gas 1 and line 2 baking sheets with greaseproof paper.
- Roll out the dough on a lightly floured surface to 5 mm thick. Use a fluted pastry cutter to cut out 72 biscuits.
- Use a small flower-shaped cutter to cut 2 holes out of 36 of the biscuits and prick them with a fork.
- Transfer the biscuits to the prepared trays in batches and bake for 25 – 30 minutes.
- Transfer the biscuits to a wire rack and leave to cool.
- Put a teaspoon of jam on the underside of the plain biscuits and top with a holey biscuit. Dust liberally with icing sugar.

PREPARATION TIME 1 HOUR
15 MINUTES

COOKING TIME 25-30 MINUTES

INGREDIENTS

150 g / 5 ½ oz / ⅔ cup caster (superfine) sugar
 350 g / 12 oz / 1 ½ cup butter, softened
 1 tsp vanilla extract
 300 g / 10 ½ oz / 2 cup plain (all purpose) flour
 150 g / 5 ½ oz / 1 ½ cup ground almonds
 200 g / 7 oz / ¾ cup apricot jam (jelly)
 icing (confectioners) sugar to dust



Raspberry Jam Biscuits

614

- Use raspberry jam instead of apricot jam for a vibrant colour and flavour.

615

MAKES 1 LOAF

Beer and Mustard Seed Bread



PREPARATION TIME 2 HOURS
30 MINUTES

COOKING TIME 35-40 MINUTES

INGREDIENTS

200 g / 7 oz / 1 ½ cup strong white bread flour, plus extra for dusting
200 g / 7 oz / 1 ½ cup stoneground wholemeal flour
½ tsp easy blend dried yeast
1 tbsp caster (superfine) sugar
1 tsp fine sea salt
1 tbsp mustard seeds
280 ml / 10 fl. oz / 1 ¼ cups real ale
1 tbsp mustard oil

- Mix together the flour, yeast, sugar, salt and seeds. Stir in the oil and beer. Knead the mixture on an oiled surface. Leave to rest in an oiled bowl for 2 hours.
- Roll the dough with your hands into a fat sausage, then turn it 90° and roll it tightly the other way. Tuck the ends under and transfer the dough to the tin, keeping the seam underneath.
- Cover the tin loosely with oiled clingfilm and leave to prove somewhere warm for 45 minutes.
- Preheat the oven to 220°C (200° fan), 430°F, gas 7.
- Transfer the tin to the top shelf of the oven then quickly throw a small cupful of water onto the floor of the oven and close the door.
- Bake for 35 – 40 minutes or until the loaf sounds hollow when you tap it underneath. Transfer the bread to a wire rack and leave to cool completely before slicing.

Stout and Mustard Seed Bread

616

- Replace the real ale with the same volume of stout for a richer, maltier flavour.

617

MAKES 36

Nutmeg Biscuits



PREPARATION TIME 10 MINUTES

COOKING TIME 12-15 MINUTES

INGREDIENTS

75 g / 2 ½ oz / ½ cup butter, softened
100 g / 3 ½ oz / ½ cup golden syrup
225 g / 8 oz / 1 ½ cups self-raising flour
100 g / 3 ½ oz / ½ cup caster (superfine) sugar
1 tsp nutmeg, freshly grated
1 large egg, beaten

- Preheat the oven to 180°C (160° fan), 355°F, gas 4 and line 2 baking sheets with greaseproof paper.
- Melt the butter and golden syrup together in a saucepan.
- Mix the flour, sugar and nutmeg together then stir in the melted butter mixture and the beaten egg.
- Use a teaspoon to portion the mixture onto the baking trays, leaving plenty of room for the biscuits to spread.
- Bake in batches for 12 – 15 minutes or until golden brown.
- Transfer the biscuits to a wire rack and leave to cool and crisp.

Cinnamon and Cocoa Biscuits

618

- Add 30 g / 1 oz of cocoa powder to the flour as well as 1 tsp of ground cinnamon instead of the nutmeg for a chocolatey twist to these biscuits.

Muesli Cookies



Chocolate Chip Muesli Cookies

620

- Add 110 g / 4 oz chocolate chips to the mixture at the same time as the flour and muesli for a more luxurious cookie.

Bran and Muesli Cookies

621

- Replace 110 g / 4 oz of the muesli with 110 g / 4 oz lightly crushed bran flakes for a different texture to these cookies.

PREPARATION TIME 10 MINUTES

COOKING TIME 12-15 MINUTES

INGREDIENTS

175 g / 6 oz / $\frac{3}{4}$ cup butter, melted
 225 g / 8 oz / $1\frac{1}{2}$ cup dark brown sugar
 100 g / $\frac{3}{4}$ oz / $\frac{1}{2}$ cup caster (superfine) sugar
 2 tsp vanilla extract
 1 egg, plus 1 egg yolk
 250 g / 9 oz / $1\frac{1}{2}$ cup self-raising flour
 225 g / 8 oz / $2\frac{1}{4}$ cup nutty muesli

- Preheat the oven to 170°C (150° fan), gas 3 and line 2 baking sheets with greaseproof paper.
- Cream together the two sugars, butter and vanilla extract until pale and well whipped then beat in the egg and yolk, followed by the flour and muesli.
- Drop tablespoons of the mixture onto the prepared trays, leaving plenty of room to spread.
- Bake the cookies in batches for 12 – 15 minutes or until the edges are starting to brown, but the centres are still chewy.
- Transfer to a wire rack and leave to cool.

622

MAKES 1 LOAF

Wholemeal Olive Bread



PREPARATION TIME 2 HOURS

30 MINUTES

COOKING TIME 35-40 MINUTES

INGREDIENTS

200 g / 7 oz / ½ cup strong white bread flour, plus extra for dusting
 200 g / 7 oz / 1 ½ cup stoneground wholemeal flour
 ½ tsp easy blend dried yeast
 1 tbsp caster (superfine) sugar
 1 tsp fine sea salt
 100 g / 3 ½ oz / ¾ cup mixed olives, pitted and sliced
 1 tbsp olive oil

- Mix together the flour, yeast, sugar, salt and olives.
- Stir in the oil, 280 ml warm water and dry ingredients.
- Knead the mixture on an oiled surface for 10 minutes.
- Leave the dough to rest in an oiled bowl for 1 – 2 hours.
- Roll the dough with your hands into a fat sausage, then turn it 90° and roll it tightly the other way. Tuck the ends under and transfer the dough to the tin, keeping the seam underneath.
- Cover the tin loosely with oiled clingfilm and leave to prove somewhere warm for 45 minutes.
- Preheat the oven to 220°C (200° fan), 430F, gas 7.
- Transfer the tin to the top shelf of the oven then throw a small cupful of water onto the floor of the oven.
- Bake for 35 – 40 minutes or until the loaf sounds hollow when you tap it underneath. Transfer the bread to a wire rack and leave to cool completely before slicing.

Wholemeal Olive and Nut Bread

623

- Add 110 g / 4 oz of chopped nuts of your choice to the dough when you knead it for a different texture to this bread.

624

MAKES 1 LOAF

Black Olive and Feta Bread



PREPARATION TIME 2 HOURS

30 MINUTES

COOKING TIME 35-40 MINUTES

INGREDIENTS

300 g / 10 ½ oz / 2 cup strong white bread flour, plus extra for dusting
 100 g / 3 ½ oz / ¾ cup stoneground wholemeal flour
 ½ tsp easy blend dried yeast
 1 tbsp caster (superfine) sugar
 1 tsp fine sea salt
 100 g / 3 ½ oz / ½ cup feta, cubed
 100 g / 3 ½ oz / ¾ cup black olives, pitted and sliced

- Mix together the flours, yeast, sugar and salt. Stir the feta, olives and 280 ml of warm water.
- Knead the mixture on a lightly oiled surface for 10 minutes or until the dough is smooth and elastic.
- Leave the dough to rest in a lightly oiled bowl, covered with oiled clingfilm, for 1 – 2 hours.
- Knead the dough for 2 more minutes then roll it into a fat sausage. Turn it 90° and roll it tightly the other way then tuck the ends under and transfer the dough to the tin, keeping the seam underneath.
- Cover the tin with oiled clingfilm and leave to prove for 45 minutes.
- Preheat the oven to 220°C (200° fan), 430F, gas 7.
- Transfer the tin to the top shelf of the oven, then quickly throw a small cupful of water onto the floor of the oven.
- Bake for 35 – 40 minutes. Leave to cool completely on a wire rack before slicing.

Black Olive, Oregano and Feta Bread

625

- Add 2 tsp dried oregano to the flour before mixing the dough for an added Mediterranean flavour.

626

MAKES 2 Granary Bread

- Mix together the flours, yeast, sugar and salt. Stir in the oil and 280 ml of warm water.
- Knead the mixture on a lightly oiled surface with your hands for 10 minutes or until smooth and elastic.
- Leave the dough to rest in a lightly oiled bowl, covered with oiled clingfilm, for 1 – 2 hours.
- Knead it for 2 more minutes then split it into 2 even pieces and shape into 2 loaves
- Transfer the loaves to a greased baking tray and cover with oiled clingfilm. Leave to prove for 1 hour.
- Meanwhile, preheat the oven to 220°C (200° fan), gas 7.
- Dust with flour and slash across the tops with a knife.
- Transfer the tray to the top shelf of the oven then quickly throw a small cupful of water onto the oven floor.
- Bake for 35 – 40 minutes. Transfer to a wire rack and leave to cool.

PREPARATION TIME 2 HOURS

30 MINUTES

COOKING TIME 35-40 MINUTES

INGREDIENTS

300 g / 10 ½ oz / 2 cup malted granary flour
 100 g / 3 ½ oz / ¾ cup strong white bread flour, plus extra for dusting
 ½ tsp easy blend dried yeast
 2 tbsp caster (superfine) sugar
 1 tsp fine sea salt
 1 tbsp olive oil



Seeded Granary Bread

627

- Add 55 g / 2 oz sesame seeds and 55 g / 2 oz sunflower seeds to the dough when you knead it for a crunchier texture.

628

MAKES 12 Salt Crust Rolls

- Mix together the flours, yeast, sugar and salt. Stir in the oil and 280 ml of warm water.
- Knead the mixture on a lightly oiled surface with your hands for 10 minutes or until smooth and elastic.
- Leave the dough to rest in a lightly oiled bowl, covered with oiled clingfilm, for 1 – 2 hours.
- Knead it for 2 more minutes then split it into 12 even pieces and shape into rolls
- Transfer the rolls to a greased baking tray and cover with oiled clingfilm. Leave to prove for 1 hour.
- Meanwhile, preheat the oven to 220°C (200° fan), gas 7.
- Stir 2 tablespoons of warm water into the salt to dissolve.
- Brush the salt water over the rolls then transfer the tray to the top shelf of the oven. Bake for 15 – 20 minutes.
- Transfer to a wire rack and leave to cool.

PREPARATION TIME 2 HOURS

30 MINUTES

COOKING TIME 15-20 MINUTES

INGREDIENTS

350 g / 12 ½ oz / 2 ½ cup strong white bread flour,
 plus extra for dusting
 50 g / 1 ¾ oz / ½ cup stoneground wholemeal flour
 ½ tsp easy blend dried yeast
 1 tbsp caster (superfine) sugar
 1 tsp fine sea salt
 1 tbsp olive oil

TO GLAZE

2 tsp fine sea salt

Salt and Pepper Rolls

629

- Add 1 tsp ground black pepper to the glaze before brushing them on the rolls for a peppery bite to these rolls.



Wholemeal Oat Cookies



Wholemeal Oat and Raisin Cookies

631

- Add 55 g / 2 oz of raisins to the cookie dough before mixing for a chewy, fruity cookies.

Wholemeal Treacle Cookies

632

- Replace 55 g / 2 oz of the dark brown sugar with the same amount of black treacle for a darker appearance and a deeper flavour.

PREPARATION TIME 10 MINUTES

COOKING TIME 12-15 MINUTES

INGREDIENTS

175 g / 6 oz / $\frac{3}{4}$ cup butter, melted
 225 g / 8 oz / 1 $\frac{1}{2}$ cup dark brown sugar
 100 g / 3 $\frac{1}{2}$ oz / $\frac{1}{2}$ cup caster (superfine) sugar
 2 tsp vanilla extract
 1 egg, plus 1 egg yolk
 125 g / 4 $\frac{1}{2}$ oz / $\frac{3}{4}$ cup self-raising flour
 125 g / 4 $\frac{1}{2}$ oz / $\frac{3}{4}$ cup stoneground wholemeal flour
 125 g / 4 $\frac{1}{2}$ oz / 1 $\frac{1}{4}$ cup oats

- Preheat the oven to 170°C (150° fan), gas 3 and line 2 baking sheets with greaseproof paper.
- Cream together the two sugars, butter and vanilla extract until pale and well whipped then beat in the egg and yolk, followed by the flours and oats.
- Drop tablespoons of the mixture onto the prepared trays, leaving plenty of room to spread.
- Bake the cookies in batches for 12 – 15 minutes or until the edges are starting to brown, but the centres are still chewy.
- Transfer to a wire rack and leave to cool.

633

MAKES 12 Parmesan Rolls

- In a large bowl, mix together the flour, yeast, sugar and salt. Stir in the oil, Parmesan and 280 ml of warm water.
- Knead the mixture on a lightly oiled surface with your hands for 10 minutes or until smooth and elastic.
- Leave the dough to rest in a lightly oiled bowl, covered with oiled clingfilm, for 1 – 2 hours.
- Knead it for 2 more minutes then split it into 12 even pieces and shape into rolls
- Transfer the rolls to a greased baking tray and cover with oiled clingfilm. Leave to prove for 1 hour.
- Preheat the oven to 220°C (200° fan), 430°F, gas 7.
- Cut a cross in the top of each roll and transfer the tray to the top shelf of the oven.
- Bake for 15 – 20 minutes or until the rolls sound hollow when you tap them underneath.
- Transfer to a wire rack and leave to cool.

PREPARATION TIME 2 HOURS
30 MINUTES

COOKING TIME 15-20 MINUTES

INGREDIENTS

400 g / 14 oz / 2 ⅔ cup strong white bread flour
½ tsp easy blend dried yeast
1 tbsp caster (superfine) sugar
1 tsp fine sea salt
1 tbsp olive oil
100 g / 3 ½ oz / 1 cup Parmesan, finely grated



Parmesan and Rosemary Rolls

634

- Add 1 tsp dried rosemary to the dough before kneading for a different appearance and flavour to these rolls.

635

MAKES 12 Breton Biscuits

- Preheat the oven to 180°C (160° fan), gas 4 and line a baking tray with greaseproof paper.
- Rub the butter into the flour with a pinch of salt then stir in the sugar.
- Beat 5 of the egg yolks and stir them into the dry ingredients.
- Bring the mixture together into a soft dough and roll it out between 2 sheets of greaseproof paper until 2 cm thick.
- Use a cookie cutter to cut out 12 biscuits and transfer them to a baking tray.
- Bake the biscuits for 20 – 25 minutes or until golden brown.
- Transfer the biscuits to a wire rack and leave to cool.

PREPARATION TIME 15 MINUTES

COOKING TIME 20-25 MINUTES

INGREDIENTS

250 g / 9 oz / 1 ¼ cup butter, cubed
250 g / 9 oz / 1 ⅔ cup plain (all purpose) flour
250 g / 9 oz / 1 ¼ cup caster (superfine) sugar
6 large egg yolks



Iced Breton Biscuits

636

- Make up an icing using 200 g / 7 oz icing (confectioners) sugar mixing with enough hot water to make a smooth icing. Let it cool and thicken a little before spreading on the cooled biscuits.

637

MAKES 9

Millionaire's Shortbread



PREPARATION TIME 20 MINUTES

COOKING TIME 15-20 MINUTES

INGREDIENTS

230 g / 8 oz / 1 ½ cups plain (all purpose) flour
 2 tbsp cocoa powder
 75 g / 2 ½ oz / ½ cup caster (superfine) sugar
 150 g / 5 oz / ⅓ cup butter, cubed
 50 g / 1 ¾ oz / ¼ cup granulated sugar

FOR THE TOPPING

1 can condensed milk
 200 g / 7 oz milk chocolate

- Make the caramel layer in advance. Put the unopened can of condensed milk in a saucepan of water and simmer for 3 hours, adding more water as necessary to ensure it doesn't boil dry. Leave the can to cool.
- Preheat the oven to 180°C (160° fan), 355°F, gas 4 and line a 20 cm square cake tin with greaseproof paper.
- Mix together the flour, cocoa and caster (superfine) sugar in a bowl, then rub in the butter. Knead gently until the mixture forms a smooth dough then press it into the bottom of the tin in an even layer.
- Bake the shortbread for 15-20 minutes, turning the tray round halfway through. Leave to cool.
- Open the can of condensed milk and beat until smooth. Spread it over the shortbread and chill for 1 hour.
- Melt the chocolate in a microwave or bain marie and spread it over the caramel.
- Chill in the fridge for 30 minutes.

Millionaire's Salted Shortbread

638

- Garnish the tops of the shortbread with a pinch of flaked sea salt before serving for a savoury twist.

639

MAKES 36

Chocolate and Coffee Cookies



PREPARATION TIME 10 MINUTES

COOKING TIME 12-15 MINUTES

INGREDIENTS

175 g / 6 oz / ¾ cup butter, melted
 225 g / 8 oz / 1 ½ cup dark brown sugar
 100 g / 3 ½ oz / ½ cup caster (superfine) sugar
 2 tsp instant espresso powder
 1 egg, plus 1 egg yolk
 250 g / 9 oz / 1 ½ cup self-raising flour
 175 g / 6 oz dark chocolate, grated

- Preheat the oven to 170°C (150° fan), gas 3 and line 2 baking sheets with greaseproof paper.
- Cream together the two sugars, butter and espresso powder until pale and well whipped then beat in the egg and yolk, followed by the flour and chocolate.
- Drop tablespoons of the mixture onto the prepared trays, leaving plenty of room to spread.
- Bake the cookies in batches for 12 – 15 minutes or until the edges are starting to brown, but the centres are still chewy.
- Transfer to a wire rack and leave to cool.

White Mocha Cookies

640

- Replace the grated dark chocolate with grated white chocolate for a sweeter flavour.

MAKES 36

Chocolate and Pink Peppercorn Cookies

- Preheat the oven to 170°C (150° fan), gas 3 and line 2 baking sheets with greaseproof paper.
- Cream together the two sugars, butter and vanilla extract until pale and well whipped then beat in the egg and yolk, followed by the flour, cocoa and peppercorns.
- Drop tablespoons of the mixture onto the prepared trays, leaving plenty of room to spread.
- Bake the cookies in batches for 12 - 15 minutes or until the edges are starting to brown, but the centres are still chewy.
- Transfer to a wire rack and leave to cool.

PREPARATION TIME 10 MINUTES

COOKING TIME 25-30 MINUTES

INGREDIENTS

175 g / 6 oz / $\frac{3}{4}$ cup butter, melted
 225 g / 8 oz / 1 $\frac{1}{2}$ cup dark brown sugar
 100 g / 3 $\frac{1}{2}$ oz / $\frac{1}{2}$ cup caster (superfine) sugar
 2 tsp vanilla extract
 1 egg, plus 1 egg yolk
 250 g / 9 oz / 1 $\frac{3}{4}$ cup self-raising flour
 3 tbsp unsweetened cocoa powder
 2 tsp pink peppercorns, crushed



Chocolate and Ginger Cookies

642

- Replace the crushed pink peppercorn garnish with 55 g / 2 oz chopped candied ginger for an alternative exotic flavour.

MAKES 36

Chocolate Sandwich Biscuits

- Cream together the sugar, butter and vanilla extract then stir in the flour, cocoa and ground almonds.
- Bring the mixture together into a ball with your hands then wrap in clingfilm and refrigerate for 45 minutes.
- Preheat the oven to 140°C (120° fan), 280°F, gas 1 and line 2 baking sheets with greaseproof paper.
- Roll out the dough on a lightly floured surface to 5 mm thick. Use a fluted pastry cutter to cut out 72 biscuits.
- Transfer the biscuits to the prepared trays in batches and bake for 25 - 30 minutes. Transfer the biscuits to a wire rack and leave to cool.
- To make the buttercream, beat the butter with a wooden spoon until light and fluffy then beat in the icing sugar.
- Use a whisk to incorporate the milk, then whisk for 2 minutes or until smooth and well whipped.
- Sandwich the biscuits together with the buttercream.

PREPARATION TIME 1 HOUR
15 MINUTES

COOKING TIME 25-30 MINUTES

INGREDIENTS

150 g / 5 $\frac{1}{2}$ oz / $\frac{3}{4}$ cup caster (superfine) sugar
 350 g / 12 oz / 1 $\frac{1}{2}$ cup butter, softened
 1 tsp vanilla extract
 300 g / 10 $\frac{1}{2}$ oz / 2 cup plain (all purpose) flour
 2 tbsp unsweetened cocoa powder
 150 g / 5 $\frac{1}{2}$ oz / 1 $\frac{1}{2}$ cup ground almonds

FOR THE BUTTERCREAM

110 g / 4 oz / $\frac{1}{2}$ cup butter, softened
 225 g / 8 oz / 2 $\frac{1}{4}$ cup icing (confectioners) sugar
 2 tsp milk

Vanilla Sandwich Biscuits

644

- Remove the cocoa powder and replace with 1 tbsp of plain (all purpose) flour and additional 1 tsp of vanilla extract for a more traditional flavour.



645

MAKES 1 LOAF

Wholemeal Chocolate Bread



PREPARATION TIME 2 HOURS
30 MINUTES

COOKING TIME 35 MINUTES

INGREDIENTS

200 g / 7 oz / 1 ½ cup stoneground wholemeal flour
200 g / 7 oz / 1 ½ cup strong white bread flour, plus extra for dusting
½ tsp easy blend dried yeast
4 tbsp brown sugar
2 tbsp cocoa powder
1 tsp fine sea salt
1 tbsp sunflower oil
100 g / 3 ½ oz dark chocolate (minimum 60 % cocoa solids), grated

- In a large bowl, mix together the flour, yeast, sugar, cocoa and salt. Stir the oil and grated chocolate into 280 ml warm water.
- Stir the liquid into the dry ingredients then knead the mixture on a lightly oiled surface with your hands for 10 minutes or until the dough is smooth and elastic.
- Leave the dough to rest in a lightly oiled bowl, covered with oiled clingfilm, for 1 – 2 hours or until doubled in size.
- Punch the dough with your fist to knock out the air then knead it for 2 more minutes. Flatten the dough with your hands then roll it up tightly and tuck under the ends.
- Transfer the loaf to a greased loaf tin and cover again with oiled clingfilm. Leave to prove for 1 hour or until doubled in size.
- Meanwhile, preheat the oven to 220°C (200° fan), 430F, gas 7.
- When the dough has risen, transfer the tin to the top shelf of the oven then quickly throw a small cupful of water onto the floor of the oven and close the door.
- Bake for 35 – 40 minutes or until the loaf sounds hollow when you tap it underneath. Transfer the bread to a wire rack and leave to cool completely before slicing.

646

MAKES 36

Double Chocolate Cookies



PREPARATION TIME 10 MINUTES

COOKING TIME 12-15 MINUTES

INGREDIENTS

175 g / 6 oz / ¾ cup butter, melted
225 g / 8 oz / 1 ½ cup dark brown sugar
100 g / 3 ½ oz / ½ cup caster (superfine) sugar
2 tsp vanilla extract
1 egg, plus 1 egg yolk
250 g / 9 oz / 1 ½ cup self-raising flour
2 tbsp unsweetened cocoa powder
175 g / 6 oz / 1 ¼ cup chocolate chips

- Preheat the oven to 170°C (150° fan), 340F, gas 3 and line 2 baking sheets with greaseproof paper.
- Cream together the two sugars, butter and vanilla extract until pale and well whipped then beat in the egg and yolk, followed by the flour, cocoa and chocolate chips.
- Drop tablespoons of the mixture onto the prepared trays, leaving plenty of room to spread.
- Bake the cookies in batches for 12 – 15 minutes or until the edges are starting to brown, but the centres are still chewy.
- Transfer to a wire rack and leave to cool.

MAKES 36

Double Chocolate and Currant Cookies

- Preheat the oven to 170°C (150° fan), 340F, gas 3 and line 2 baking sheets with greaseproof paper.
- Cream together the two sugars, butter and vanilla extract until pale and well whipped then beat in the egg and yolk, followed by the flour, cocoa, chocolate and currants.
- Drop tablespoons of the mixture onto the prepared trays, leaving plenty of room to spread.
- Bake the cookies in batches for 12 – 15 minutes or until the edges are starting to brown, but the centres are still chewy.
- Transfer to a wire rack and leave to cool.

PREPARATION TIME 10 MINUTES

COOKING TIME 12-15 MINUTES

INGREDIENTS

175 g / 6 oz / $\frac{3}{4}$ cup butter, melted
 225 g / 8 oz / 1 $\frac{1}{2}$ cup dark brown sugar
 100 g / 3 $\frac{1}{2}$ oz / $\frac{1}{2}$ cup caster (superfine) sugar
 2 tsp vanilla extract
 1 egg, plus 1 egg yolk
 250 g / 9 oz / 1 $\frac{3}{4}$ cup self-raising flour
 2 tbsp unsweetened cocoa powder
 175 g / 6 oz / 1 $\frac{1}{4}$ cup chocolate chips
 175 g / 6 oz / 1 $\frac{1}{4}$ cup currants



648

Chocolate and Cinnamon Cookies

MAKES 36

PREPARATION TIME 10 MINUTES

COOKING TIME 12-15 MINUTES

INGREDIENTS

175 g / 6 oz / $\frac{3}{4}$ cup butter, melted
 225 g / 8 oz / 1 $\frac{1}{2}$ cup dark brown sugar
 100 g / 3 $\frac{1}{2}$ oz / $\frac{1}{2}$ cup caster

(superfine) sugar
 2 tsp vanilla extract
 1 egg, plus 1 egg yolk
 250 g / 9 oz / 1 $\frac{3}{4}$ cups self-raising flour
 2 tbsp unsweetened cocoa powder
 1 tsp ground cinnamon
 175 g / 6 oz / 1 $\frac{1}{4}$ cups chocolate chips

- Preheat the oven to 170°C (150° fan), 340F, gas 3 and line 2 baking sheets with greaseproof paper.
- Cream together the two sugars, butter and vanilla extract until pale and well whipped then beat in the egg and yolk, followed by the flour, cocoa, cinnamon and chocolate chips.
- Drop tablespoons of the mixture onto the prepared trays, leaving plenty of room to spread.
- Bake the cookies in batches for 12 – 15 minutes or until the edges are starting to brown, but the centres are still chewy.
- Transfer to a wire rack and leave to cool.



649

Bullseye Biscuits

MAKES 24

PREPARATION TIME 10 MINUTES

COOKING TIME 12-15 MINUTES

INGREDIENTS

75 g / 2 $\frac{1}{2}$ oz / $\frac{1}{2}$ cup butter, softened
 100 g / 3 $\frac{1}{2}$ oz / $\frac{1}{2}$ cup golden syrup
 225 g / 8 oz / 1 $\frac{1}{2}$ cups self-raising flour

100 g / 3 $\frac{1}{2}$ oz / $\frac{1}{2}$ cup caster (superfine) sugar
 1 large egg, beaten
 2 tbsp unsweetened cocoa powder
 24 glace cherries

- Preheat the oven to 180°C (160° fan), 355F, gas 4 and line 2 baking sheets with greaseproof paper.
- Melt the butter and golden syrup together in a saucepan.
- Mix the flour and sugar together then stir in the melted butter mixture and the beaten egg.
- Spoon two thirds of the mixture into a separate bowl and stir in the cocoa powder.
- Use a teaspoon to portion the cocoa mixture onto the baking trays, leaving plenty of room for the biscuits to spread. Top with a teaspoon of the plain mixture, then half a teaspoon of the cocoa mixture. Press a cherry into the centre of each one.
- Bake the biscuits in batches for 12 – 15 minutes or until they have spread and set.
- Transfer the biscuits to a wire rack and leave to cool and harden.



650

MAKES 45-50

Coconut Sponge Biscuits



PREPARATION TIME 10 MINUTES

COOKING TIME 10-15 MINUTES

INGREDIENTS

4 large eggs
 125 g / 4 ½ oz / ½ cup caster
 (superfine) sugar
 1 tsp vanilla extract
 a pinch cream of tartar
 115 g / 4 oz / ¾ cup plain (all
 purpose) flour
 2 tbsp desiccated coconut

- Preheat the oven to 190°C (170° fan), 375F, gas 5 and grease and line 2 large trays with greaseproof paper.
- Separate the eggs and put the yolks in a bowl with half of the sugar and the vanilla extract. Whisk for 4 minutes or until very thick and pale.
- Whisk the egg whites with the cream of tartar, making sure the whisk and bowl are completely clean and grease-free.
- When the egg white reaches the soft peak stage, gradually whisk in the remaining sugar.
- Sieve the flour over the egg yolk mixture and scrape in the egg whites, then carefully fold it all together with the coconut, retaining as much air as possible.
- Spoon teaspoons of the mixture onto the baking tray, spreading it out into rounds with the back of the spoon.
- Bake the biscuits for 10 – 15 minutes or until firm to the touch.

Coconut and Cherry Sponge Biscuits

651

- : Add 55 g / 2 oz finely chopped glace cherries to the mixture before baking for a colourful biscuit.

652

MAKES 16

Coconut Shortbread Biscuits



PREPARATION TIME 20 MINUTES

COOKING TIME 12-15 MINUTES

INGREDIENTS

150 g / 5 ½ oz / 1 cup plain (all
 purpose) flour
 55 g / 2 oz / ½ cup desiccated coconut
 75g / 2 ½ oz / ½ cup caster
 (superfine) sugar
 150g / 5 oz / ¾ cup butter, cubed

- Preheat the oven to 180°C (160° fan), 355F, gas 4 and line a baking tray with greaseproof paper.
- Mix together the flour, coconut and caster (superfine) sugar in a bowl, then rub in the butter.
- Knead gently until the mixture forms a smooth dough then roll out on a lightly floured surface to 5 mm thick.
- Use a fluted cookie cutter to cut out the biscuits and spread them out on the baking tray.
- Bake the biscuits for 12 - 15 minutes, turning the tray round halfway through.
- Transfer the biscuits to a wire rack and leave to cool.

Coconut and Honey Shortbread Biscuits

653

- Drizzle the biscuits with a little runny honey before serving for a sticky and sweet biscuit.

Coconut and Pine Nut Cookies



Coconut and Almond Cookies

655

- Stud each cookie with 1 tbsp chopped almonds before baking for an alternative nut flavour.

Coconut, Pine Nut and Chocolate Chip Cookies

656

- Add 1 tbs of chocolate chips to the mixture.

PREPARATION TIME 10 MINUTES

COOKING TIME 12-15 MINUTES

INGREDIENTS

175 g / 6 oz / $\frac{3}{4}$ cup butter, melted
 225 g / 8 oz / 1 $\frac{1}{2}$ cup light brown sugar
 100 g / 3 $\frac{1}{2}$ oz / $\frac{1}{2}$ cup caster (superfine) sugar
 2 tsp vanilla extract
 1 egg, plus 1 egg yolk
 250 g / 9 oz / 1 $\frac{3}{4}$ cups self-raising flour
 100 g / 3 $\frac{1}{2}$ oz / 1 cup desiccated coconut
 100 g / 3 $\frac{1}{2}$ oz / $\frac{3}{4}$ cup pine nuts

- Preheat the oven to 170°C (150° fan), 340°F, gas 3 and line 2 baking sheets with greaseproof paper.
- Cream together the two sugars, butter and vanilla extract until pale and well whipped then beat in the egg and yolk, followed by the flour and coconut.
- Drop tablespoons of the mixture onto the prepared trays, leaving plenty of room to spread, and sprinkle with pine nuts.
- Bake the cookies in batches for 12 – 15 minutes or until the edges are starting to brown, but the centres are still chewy.
- Transfer to a wire rack and leave to cool.

657

MAKES 20

Rose and Almond Shortbread Biscuits

PREPARATION TIME 20 MINUTES

COOKING TIME 15-20 MINUTES

INGREDIENTS

175 g / 6 oz / 1 ¼ cup plain (all purpose) flour
 55 g / 2 oz / ½ cup ground almonds
 75 g / 2 ½ oz / ⅓ cup caster (superfine) sugar
 150 g / 5 oz / ⅓ cup butter, cubed
 1 tsp rose water
 2 tbsp dried rose petals, shredded

- Preheat the oven to 180°C (160° fan), 355F, gas 4 and line a baking tray with greaseproof paper.
- Mix together the flour, ground almonds and caster (superfine) sugar in a bowl, then rub in the butter, rose water and rose petals.
- Knead gently until the mixture forms a smooth dough.
- Divide the dough into 20 balls and flatten slightly onto the baking tray.
- Bake the biscuits for 15-20 minutes, turning the tray round halfway through.
- Transfer the biscuits to a wire rack and leave to cool.



Orange and Almond Shortbread Biscuits

658

- Replace the rosewater with the same amount of orange flower water for a citrus flavour and fragrance to these biscuits.

659

MAKES 36

Chocolate and Walnut Cookies

PREPARATION TIME 10 MINUTES

COOKING TIME 12-15 MINUTES

INGREDIENTS

175 g / 6 oz / ¾ cup butter, melted
 225 g / 8 oz / 1 ½ cup light brown sugar
 100 g / 3 ½ oz / ½ cup caster (superfine) sugar
 2 tsp vanilla extract
 1 egg, plus 1 egg yolk
 250 g / 9 oz / 1 ¾ cups self-raising flour
 100 g / 3 ½ oz / ¾ cup walnuts, chopped
 100 g / 3 ½ oz milk chocolate, finely chopped

- Preheat the oven to 170°C (150° fan), 340F, gas 3 and line 2 baking sheets with greaseproof paper.
- Cream together the two sugars, butter and vanilla extract until pale and well whipped then beat in the egg and yolk, followed by the flour, walnuts and chocolate.
- Drop tablespoons of the mixture onto the prepared trays, leaving plenty of room to spread.
- Bake the cookies in batches for 12 – 15 minutes or until the edges are starting to brown, but the centres are still chewy.
- Transfer to a wire rack and leave to cool.



White Chocolate and Pecan Cookies

660

- Replace the milk chocolate with 125 g chopped white chocolate and replace the walnuts with the same weight of chopped pecans.

661

MAKES 1 LOAF Sundried Tomato and Granary Bread

- Mix together the flours, yeast, sugar and salt. Stir in the tomato puree, tomatoes and their oil into 280 ml of warm water.
- Knead on a lightly oiled surface for 10 minutes.
- Leave the dough to rest, covered with oiled clingfilm, for 1 – 2 hours or until doubled in size.
- Knead again then shape it into a round loaf.
- Transfer the loaf to a greased baking tray and cover again with oiled clingfilm. Leave to prove for 1 hour.
- Preheat the oven to 220°C (200° fan), gas 7.
- When the dough has risen, slash a star in the top.
- Transfer the tray to the top shelf of the oven then quickly throw a small cupful of water onto the floor of the oven and close the door.
- Bake for 35 – 40 minutes. Transfer the bread to a wire rack and leave to cool.

PREPARATION TIME 2 HOURS
30 MINUTES

COOKING TIME 35-40 MINUTES

INGREDIENTS

200 g / 7 oz / 1 ½ cup strong white bread flour, plus extra for dusting
200 g / 7 oz / 1 ½ cup malted granary flour
½ tsp easy blend dried yeast
1 tbsp caster (superfine) sugar
1 tsp fine sea salt
2 tbsp tomato puree
100 g / 3 ½ oz / ½ cup sundried tomatoes
in oil, drained
1 tbsp oil from the sundried tomatoes



Sundried Tomato and Courgette Bread 662

- Replace the granary flour with the same amount of strong white bread flour and add 1 diced courgette to the dough before kneading it.

663

MAKES 36 Walnut Cookies

- Preheat the oven to 170°C (150° fan), 340°F, gas 3 and line 2 baking sheets with greaseproof paper.
- Cream together the two sugars, butter and almond extract until pale and well whipped then beat in the egg and yolk, followed by the flour and walnuts.
- Drop tablespoons of the mixture onto the prepared trays, leaving plenty of room to spread.
- Bake the cookies in batches for 12 – 15 minutes or until the edges are starting to brown, but the centres are still chewy.
- Transfer to a wire rack and leave to cool.

PREPARATION TIME 10 MINUTES
COOKING TIME 12-15 MINUTES

INGREDIENTS

175 g / 6 oz / ¾ cup butter, melted
225 g / 8 oz / 1 ½ cup light brown sugar
100 g / 3 ½ oz / ½ cup caster (superfine) sugar
2 tsp almond extract
1 egg, plus 1 egg yolk
250 g / 9 oz / 1 ¾ cups self-raising flour
100 g / 3 ½ oz / ¾ cup walnuts, chopped



Maple and Walnut Cookies 664

- Add 55 ml / 2 oz maple syrup to the cookie dough instead of the vanilla extract for a distinctly autumnal flavour to these cookies.

Chocolate Caramel Cookies



Salted Caramel Cookies

666

- Replace the chocolate caramel bars with 75ml / 3 fl. oz dulce de leche and 1 tbsp sea salt flakes when you prepare the cookie dough, for a sweet/savoury contrast.

Chocolate, Caramel and Nut Cookies

667

- Replace the chocolate caramel bars with the same weight of chopped caramel and nut chocolate bars for a nutty crunch.

PREPARATION TIME 10 MINUTES

COOKING TIME 12-15 MINUTES

INGREDIENTS

175 g / 6 oz / $\frac{3}{4}$ cup butter, melted
 225 g / 8 oz / $1\frac{1}{2}$ cup light brown sugar
 100 g / $\frac{3}{4}$ oz / $\frac{1}{2}$ cup caster (superfine) sugar
 2 tsp vanilla extract
 1 egg, plus 1 egg yolk
 250 g / 9 oz / $1\frac{1}{4}$ cups self-raising flour
 150 g / $5\frac{1}{2}$ oz chocolate caramel bars, chopped

- Preheat the oven to 170°C (150° fan), 340°F, gas 3 and line 2 baking sheets with greaseproof paper.
- Cream together the two sugars, butter and vanilla extract until pale and well whipped then beat in the egg and yolk, followed by the flour and chopped chocolate caramel bars.
- Drop tablespoons of the mixture onto the prepared trays, leaving plenty of room to spread.
- Bake the cookies in batches for 12 – 15 minutes or until the edges are starting to brown, but the centres are still chewy.
- Transfer to a wire rack and leave to cool.

668

MAKES 36

Marmalade Heart Biscuits

- Cream together the sugar, butter and vanilla extract until pale then stir in the flour and ground almonds.
- Bring the mixture together into a ball with your hands then wrap in clingfilm and refrigerate for 45 minutes.
- Preheat the oven to 140°C (120° fan), 280°F, gas 1 and line 2 baking sheets with greaseproof paper.
- Roll out the dough on a lightly floured surface to 5 mm thick. Use a heart-shaped cutter to cut out 72 biscuits.
- Use a small cutter to cut a hole out of 36 of the biscuits.
- Transfer the biscuits to the prepared trays in batches and bake for 25 – 30 minutes or until cooked through and only just golden.
- Transfer the biscuits to a wire rack and leave to cool.
- Put a teaspoon of marmalade on the underside of the plain biscuits and top with the biscuits with the hole cut out. Dust liberally with icing sugar.

PREPARATION TIME 1 HOUR

15 MINUTES

COOKING TIME 25-30 MINUTES

INGREDIENTS

150 g / 5 ½ oz / ⅔ cup caster (superfine) sugar
 350 g / 12 oz / 1 ½ cup butter, softened
 1 tsp vanilla extract
 300 g / 10 ½ oz / 2 cup plain (all purpose) flour
 150 g / 5 ½ oz / 1 ½ cup ground almonds
 200 g / 7 oz / ¾ cup marmalade
 icing (confectioners) sugar to dust



Apricot Jam Heart Biscuits

669

- Replace the marmalade with the same weight of apricot jam for an alternative fruit flavour.

670

MAKES 25

Parmesan and Herb Shortbread Biscuits

- Preheat the oven to 180°C (160° fan), 355°F, gas 4 and line a baking tray with greaseproof paper.
- Rub the butter into the flour and stir in the Parmesan and herbs.
- Knead gently until the mixture forms a smooth dough then roll out on a lightly floured surface to 1 cm thick.
- Use a knife to cut the sheet into small squares and transfer them to the baking tray.
- Bake the biscuits for 12 - 15 minutes, turning the tray round halfway through.
- Transfer the biscuits to a wire rack and leave to cool.

PREPARATION TIME 20 MINUTES

COOKING TIME 15-20 MINUTES

INGREDIENTS

150g / 5 oz / ⅔ cup butter, cubed
 230g / 8 oz / 1 ½ cup plain (all purpose) flour
 50 g / 1 ¾ oz / ½ cup Parmesan, grated
 2 tbsp dried herbs de Provence



Gruyere Shortbread Biscuits

671

- Replace the Parmesan with the same weight of Gruyere and omit the herbs for a more distinct cheese flavour to these biscuits.

672

MAKES 1

Crusty Baton



PREPARATION TIME 2 HOURS
30 MINUTES

COOKING TIME 25-30 MINUTES

INGREDIENTS

400 g / 14 oz / 2 ¾ cups strong white bread flour, plus extra for dusting
½ tsp easy blend dried yeast
1 tbsp caster (superfine) sugar
1 tsp fine sea salt
1 tbsp olive oil

- Mix together the flour, yeast, sugar and salt. Stir in the oil and 280 ml of warm water.
- Knead the mixture on a lightly oiled surface for 10 minutes or until smooth and elastic.
- Leave the dough to rest, covered with oiled clingfilm, for 1 – 2 hours or until doubled in size.
- Knead the dough then roll up tightly into a baton.
- Transfer the loaf to a greased baking tray and cover with oiled clingfilm. Leave to prove for 1 hour.
- Preheat the oven to 220°C (200° fan), 430°F, gas 7.
- Dust the loaf with flour and slash the top with a knife.
- Transfer the tray to the top shelf of the oven then quickly throw a small cupful of water onto the oven floor and close the door.
- Bake for 25 – 30 minutes. Transfer to a wire rack and leave to cool.

Crusty Wholemeal Baton

673

- Replace 200 g / 7 oz of the bread flour with 200 g / 7 oz of wholemeal flour for a healthier bread.

674

MAKES 24

Gazelle Horn Biscuits



PREPARATION TIME 55 MINUTES

COOKING TIME 15 MINUTES

INGREDIENTS

300 g / 10 ½ oz / 3 cups ground almonds
100 g / 3 ½ oz / 1 cup icing (confectioners) sugar, plus extra to dust
1 tbsp orange flower water
½ tsp ground cinnamon
a few drops almond extract
1 large egg white, beaten
30 g / 1 oz butter, melted
50 g / 1 ¾ oz / ½ cup blanched almonds, chopped

FOR THE PASTRY

1 egg yolk
2 tbsp orange flower water
30 g / 1 oz butter, melted
300 g / 10 ½ oz / 2 cup plain (all purpose) flour

- Beat the egg with the orange flower water, butter and 125 ml of cold water.
- Stir the mixture into the flour and bring it together into a pliable dough. Knead for 5 minutes then refrigerate for 30 minutes.
- Preheat the oven to 180°C (160° fan), 355°F, gas 4 and grease and line a large baking tray.
- Mix the ground almonds with the icing sugar, orange flower water, cinnamon and almond essence.
- Mix the egg white into the almond mixture with the melted butter to form a stiff paste. Roll out the pastry on a lightly floured surface and cut into 24 rectangles.
- Shape a tablespoon of the almond paste into a log and lay it along one long edge of a pastry rectangle. Roll it up and pinch the ends to seal then curl it into a crescent.
- Repeat with the rest of the mixture and bake for 15 minutes. Dust liberally with icing sugar.

Chocolate Gazelle Horn Biscuit

675

- Replace 55 g / 2 oz of the ground almonds with 75 g / 3 oz cocoa powder for a darker, richer tasting biscuit.

Wholemeal Baton



Wholemeal Raisin Baton

677

- Add 75 g / 3 oz raisins to the dough before kneading for an interesting fruity taste.

PREPARATION TIME 2 HOURS
30 MINUTES

COOKING TIME 25-30 MINUTES

INGREDIENTS

400 g / 14 oz / 2 ¾ cup stoneground wholemeal flour
1 tsp easy blend dried yeast
2 tbsp caster (superfine) sugar
1 tsp fine sea salt
1 tbsp olive oil

- Mix together the flour, yeast, sugar and salt. Stir the oil into 280 ml of warm water then stir it into the dry ingredients.
- Knead the mixture on a lightly oiled surface for 10 minutes or until smooth and elastic.
- Leave the dough to rest, covered with oiled clingfilm, for 1 – 2 hours or until doubled in size.
- Knead the dough for 2 more minutes then roll it up tightly into a baton.
- Transfer the loaf to a greased baking tray and cover with oiled clingfilm. Leave to prove for 1 hour or until doubled in size.
- Meanwhile, preheat the oven to 220°C (200° fan), 430F, gas 7.
- Slash the top of the loaf lengthways with a knife.
- Transfer the tray to the top shelf of the oven then quickly throw a small cupful of water onto the oven floor and close the door.
- Bake for 25 – 30 minutes or until the loaf sounds hollow when you tap it underneath.
- Transfer to a wire rack and leave to cool.

Pine Nut

678

Wholemeal Baton

- Add 75 g / 3 oz pine nut to the dough before kneading for a different texture and flavour to this baton.

679

MAKES 1

Stuffed Ring Loaf



PREPARATION TIME 2 HOURS

30 MINUTES

COOKING TIME 25-30 MINUTES

INGREDIENTS

400 g / 14 oz / 2 ¾ cups strong white bread flour, plus extra for dusting
 ½ tsp easy blend dried yeast
 1 tbsp caster (superfine) sugar
 1 tsp fine sea salt
 1 tbsp olive oil

FOR THE STUFFING

100 g / 3 ½ oz chorizo, chopped
 75 g / 2 ½ oz / ½ cup sundried tomatoes in oil, drained and chopped
 100 g / 3 ½ oz mozzarella, cubed
 1 tbsp basil leaves, chopped

- Mix together the flour, yeast, sugar and salt. Stir in the oil and 280 ml of warm water.
- Knead the mixture on a lightly oiled surface for 10 minutes or until smooth and elastic.
- Leave the dough to rest, covered with oiled clingfilm, for 1 – 2 hours or until doubled in size.
- Combine the stuffing ingredients.
- Roll the dough out into a rectangle. Put the stuffing ingredients in a line down the middle then fold in the sides and pinch to seal.
- Curl the dough round into a ring with the seam on top and transfer to a greased baking tray. Cover with oiled clingfilm and leave to prove for 1 hour.
- Preheat the oven to 220°C (200° fan), 430°F, gas 7.
- Bake for 25 – 30 minutes or until the loaf sounds hollow when you tap it underneath.

Spinach Stuffed Ring Loaf

680

- Replace the chorizo in the recipe for 200 g / 7 oz wilted spinach for a vegetarian take on this loaf.

681

MAKES 18

Black Sesame Tiles



PREPARATION TIME 45 MINUTES

COOKING TIME 8-10 MINUTES

INGREDIENTS

110 g / 4 oz / ¾ cup plain (all purpose) flour
 110 g / 4 oz caster / ½ cup (superfine) sugar
 2 large egg whites
 110 g / 4 oz / ½ cup butter, melted
 2 tbsp black sesame seeds

- Beat together the flour, sugar and egg whites until smooth, then beat in the melted butter and sesame seeds.
- Refrigerate for 30 minutes.
- Preheat the oven to 180°C (160° fan), 350°F, gas 4 and oil 2 large baking trays.
- Spoon teaspoonfuls of the mixture onto the baking trays and spread out with the back of the spoon to make 10 cm circles.
- Bake the tiles for 8 – 10 minutes then lift them off the trays with a palette knife and drape over a rolling pin while still soft. Leave to cool and harden.

Black Sesame and Orange Tiles

682

- Add 1 tsp of orange flower water and the grated zest of ½ orange to the tile mixture for an added citrus tang.

683

MAKES 20

Chocolate Spring Rolls

- Preheat the oven to 180°C (160° fan), 355F, gas 4 and grease a large baking tray.
- Cut the pile of filo sheets in half then take one halved sheet and brush it with melted butter.
- Arrange a tablespoon of chopped chocolate along one side and roll it up, tucking in the sides as you go.
- Transfer the roll to the baking tray and repeat with the rest of the filo and chocolate.
- Brush the spring rolls with beaten egg and bake for 12 – 15 minutes or until the filo is crisp and golden brown.
- Serve warm.

PREPARATION TIME 25 MINUTES

COOKING TIME 12-15 MINUTES

INGREDIENTS

225 g / 8 oz filo pastry
 100 g / 3 ½ oz / ½ cup butter, melted
 200 g / 7 oz dark chocolate
 (minimum 60 % cocoa solids), finely
 chopped
 1 egg, beaten



White Chocolate and Cranberry Spring Rolls

684

- Replace the chocolate for the filling with 150 g chopped white chocolate and 55 g dried cranberries. Combine the two before filling the spring rolls.

685

MAKES 36

Cinnamon Snap Biscuits

- Preheat the oven to 180°C (160° fan), 355F, gas 4 and line 2 baking sheets with greaseproof paper.
- Melt the butter and golden syrup together in a saucepan.
- Mix the flour, sugar and cinnamon together then stir in the melted butter mixture and the beaten egg.
- Use a teaspoon to portion the mixture onto the baking trays, leaving plenty of room for the biscuits to spread.
- Bake in batches for 12 – 15 minutes or until golden brown.
- Transfer the biscuits to a wire rack and leave to cool and harden.

PREPARATION TIME 10 MINUTES

COOKING TIME 12-15 MINUTES

INGREDIENTS

75 g / 2 ½ oz / ½ cup butter, softened
 100 g / 3 ½ oz / ½ cup golden syrup
 225 g / 8 oz / 1 ½ cups self-raising
 flour
 100 g / 3 ½ oz / ½ cup caster
 (superfine) sugar
 1 tsp ground cinnamon
 1 large egg, beaten



Spiced Snap Biscuits

686

- Instead of using just cinnamon, use 1 tsp ground mixed allspice for a more varied flavour.

MAKES 24

Date Filled Shortbread



Cranberry Filled Shortbread

688

- Soak 250 g / 9 oz of dried cranberries in enough hot water to cover them for an hour. Drain, puree and use to stuff the shortbread.

Caramel Filled Shortbread

689

- Use 200 g / 7 oz dulce de leche as the filling instead of the dates for an even sweeter shortbread.

PREPARATION TIME 20 MINUTES

COOKING TIME 12-15 MINUTES

INGREDIENTS

200 g / 7 oz / 1 cup dates, pitted and chopped
 150 g / 5 ½ oz / 1 cup plain (all purpose) flour
 75g / 2 ½ oz / ½ cup caster (superfine) sugar
 150g / 5 oz / ¾ cup butter, cubed

- Cover the dates with boiling water and leave to soak for 1 hour. Drain well then puree in a food processor.
- Preheat the oven to 180°C (160° fan), 355F, gas 4 and line a baking tray with greaseproof paper.
- Mix the flour and caster (superfine) sugar in a bowl, then rub in the butter.
- Knead gently until the mixture forms a smooth dough then roll out on a lightly floured surface to 5 mm thick and cut the sheet in half.
- Spread the date puree over one half of the shortbread and lay the other sheet on top.
- Cut the shortbread into 24 squares and transfer to the baking tray.
- Bake the biscuits for 12 - 15 minutes, turning them over half way through.
- Transfer the biscuits to a wire rack and leave to cool.

690

MAKES 1 LOAF Curry and Pistachio Bread

- Mix together the flours, yeast, sugar, salt, curry powder and pistachios. Stir in oil and 280 ml of warm water.
- Knead the mixture on a lightly oiled surface for 10 minutes or until the dough is smooth and elastic.
- Leave the dough to rest in a lightly oiled bowl, covered with oiled clingfilm, for 1 – 2 hours.
- Knead the dough for 2 more minutes then roll it into a fat sausage. Turn it 90° and roll it tightly the other way then tuck the ends under and transfer the dough to the tin, keeping the seam underneath.
- Cover the tin with oiled clingfilm and leave to prove for 45 minutes.
- Preheat the oven to 220°C (200° fan), 430°F, gas 7.
- Bake for 35 – 40 minutes or until the underneath sounds hollow when tapped.
- Leave to cool completely on a wire rack.

PREPARATION TIME 2 HOURS
30 MINUTES

COOKING TIME 35-40 MINUTES

INGREDIENTS

300 g / 10 ½ oz / 2 cups strong white bread flour, plus extra for dusting
100 g / 3 ½ oz / ¾ cup stoneground wholemeal flour
½ tsp easy blend dried yeast
1 tbsp caster (superfine) sugar
1 tsp fine sea salt
2 tbsp mild curry powder
75 g / 2 ½ oz / ½ cup pistachio nuts
2 tbsp olive oil



Indian Mixed Seed Bread

691

- Use 75 g / 3 oz of any combination of seeds instead of the pistachios for a nut-free bread.

692

MAKES 24 Fruit and Nut Cookies

- Preheat the oven to 180°C (160° fan), 355°F, gas 4 and line a baking tray with greaseproof paper.
- Rub the butter into the flour with a pinch of salt then stir in the sugar.
- Beat the egg yolks and stir them into the dry ingredients with the dried fruit and nuts.
- Bring the mixture together into a soft dough and space tablespoons of the mixture out on the baking tray.
- Bake the biscuits for 20 – 25 minutes or until golden brown.
- Transfer the biscuits to a wire rack and leave to cool.

PREPARATION TIME 15 MINUTES

COOKING TIME 20-25 MINUTES

INGREDIENTS

125 g / 4 ½ oz / ½ cup butter, cubed
125 g / 4 ½ oz / ¾ cup plain (all purpose) flour
125 g / 4 ½ oz / ½ cup caster (superfine) sugar
3 large egg yolks
75 g / 2 ½ oz / 1 cup flaked (slivered) almonds
75 g / 2 ½ oz / ½ cup pistachios, chopped
75 g / 2 ½ oz / ½ cup dried apricots, chopped
75 g / 2 ½ oz / ½ cup sultanas



Chewy Fruit Cookies

693

- Instead of using nuts, replace the flaked (slivered) almonds and pistachios with the same weight of raisins and chopped glacé cherries for chewy, colourful cookies.

694

MAKES 1 LOAF

Wholemeal Sundried Tomato Bread



PREPARATION TIME 2 HOURS

30 MINUTES

COOKING TIME 35-40 MINUTES

INGREDIENTS

200 g / 7 oz / 1 ½ cup strong white bread flour, plus extra for dusting
 200 g / 7 oz / 1 ½ cup stoneground wholemeal flour
 ½ tsp easy blend dried yeast
 1 tbsp caster (superfine) sugar
 1 tsp fine sea salt
 150 g 5 ½ oz / ¾ cup sundried tomatoes
 in oil, drained
 1 tbsp olive oil

- Mix together the flours, yeast, sugar, salt and tomatoes.
- Stir in the oil and 280 ml warm water. Knead the mixture on a lightly oiled surface for 10 minutes or until smooth and elastic.
- Leave the dough to rest in an oiled bowl for 1 – 2 hours.
- Roll the dough with your hands into a fat sausage, then turn it 90° and roll it tightly the other way. Tuck the ends under and transfer the dough to the tin, keeping the seam underneath.
- Cover the tin loosely with oiled clingfilm and leave to prove somewhere warm for 45 minutes.
- Preheat the oven to 220°C (200° fan), 430F, gas 7.
- Transfer the tin to the top shelf of the oven then quickly throw a small cupful of water onto the floor of the oven and close the door.
- Bake for 35 – 40 minutes or until the loaf sounds hollow when you tap it underneath.

Sundried Tomato and Basil Bread 695

- Use and additional 200 g / 7 oz of strong plain bread flour instead of the wholemeal flour and use 1 tbsp dried basil mixed into the dough for an added Mediterranean flavour.

696

MAKES 1

50-50 Baton



PREPARATION TIME 2 HOURS

30 MINUTES

COOKING TIME 25-30 MINUTES

INGREDIENTS

200 g / 7 oz / 1 ½ cup strong white bread flour, plus extra for dusting
 200 g / 7 oz / 1 ½ cup stoneground wholemeal flour
 ½ tsp easy blend dried yeast
 1 tbsp caster (superfine) sugar
 1 tsp fine sea salt
 1 tbsp olive oil

- Mix together the flours, yeast, sugar and salt. Stir in the oil and 280 ml of warm water.
- Knead the mixture on a lightly oiled surface for 10 minutes or until smooth and elastic.
- Leave the dough to rest, covered with oiled clingfilm, for 1 – 2 hours or until doubled in size.
- Knead the dough for 2 more minutes then roll it up tightly into a baton.
- Transfer the loaf to a greased baking tray and cover with oiled clingfilm. Leave to prove for 1 hour or until doubled in size.
- Preheat the oven to 220°C (200° fan), 430F, gas 7.
- Dust the loaf with flour and slash the top with a knife.
- Bake for 25 – 30 minutes or until the loaf sounds hollow when you tap it underneath.
- Transfer to a wire rack and leave to cool.

50-50 Cheese Baton 697

- Incorporate 110 g / 4 oz grated Cheddar into the dough before kneading for cheesy take on this bread.

MAKES 1

Tuscan Saltless Bread



Tuscan Herb Bread

699

- Mix together 1 tsp of dried basil, oregano and rosemary and fold into the dough for an added Italian flavour.

Tuscan Pepper Bread

700

- Grind 1 tbsp black peppercorns in a pestle and mortar before adding to the dough and kneading for a peppery bite to the bread.

PREPARATION TIME 2 HOURS
30 MINUTES

COOKING TIME 35-40 MINUTES

INGREDIENTS

400 g / 14 oz / 2 $\frac{3}{4}$ cups strong white bread flour, plus extra for dusting
 $\frac{1}{2}$ tsp easy blend dried yeast
 2 tbsp olive oil

- Mix together the flour and yeast. Stir the oil into 280 ml of warm water then stir it into the dry ingredients.
- Knead the mixture on a lightly oiled surface with your hands for 10 minutes or until smooth and elastic.
- Leave the dough to rest in a lightly oiled bowl, covered with oiled clingfilm, for 1 – 2 hours or until doubled in size.
- Knead it for 2 more minutes, then shape into a round loaf.
- Transfer the loaf to a greased baking tray and cover with oiled clingfilm. Leave to prove for 1 hour or until doubled in size.
- Meanwhile, preheat the oven to 220°C (200° fan), 430F, gas 7.
- Dust the loaf with flour and slash the top with a knife.
- Transfer the tray to the top shelf of the oven then quickly throw a small cupful of water onto the oven floor and close the door.
- Bake for 35 - 40 minutes or until the loaf sounds hollow when you tap it underneath.
- Transfer to a wire rack and leave to cool.

701

MAKES 1 LOAF

Fig and Walnut Bread



PREPARATION TIME 2 HOURS
30 MINUTES

COOKING TIME 35-40 MINUTES

INGREDIENTS

400 g / 14 oz / 2 ¾ cups strong white bread flour, plus extra for dusting
½ tsp easy blend dried yeast
1 tbsp caster (superfine) sugar
1 tsp fine sea salt
100 g / 3 ½ oz / ½ cup dried figs, chopped
100 g / 3 ½ oz / ¾ cup walnut halves

- Mix together the flour, yeast, sugar and salt. Stir in the figs, walnuts and 280 ml of warm water.
- Knead the mixture on a lightly oiled surface with your hands for 10 minutes or until the dough is elastic.
- Leave the dough to rest in a lightly oiled bowl, covered with oiled clingfilm, for 1 – 2 hours.
- Punch the dough with your fist to knock out the air then knead it for 2 more minutes. Cup your hands around the dough and move it in a circular motion whilst pressing down to form a tight round loaf.
- Transfer the dough to a greased round cake tin and cover with oiled clingfilm. Leave to prove for 1 hour or until doubled in size then slash a cross in the top.
- Preheat the oven to 220°C (200° fan), 430°F, gas 7.
- Bake for 35 – 40 minutes or until the loaf sounds hollow when you tapped. Transfer the bread to a wire rack and leave to cool completely before slicing.

Apricot and Walnut Bread

702

- Replace the figs in the recipe with 100 g / 3 ½ oz chopped dried apricots instead for a different flavour and texture.

703

MAKES 40

Coffee Sponge Finger Biscuits



PREPARATION TIME 20 MINUTES

COOKING TIME 10-15 MINUTES

INGREDIENTS

4 large eggs
125 g / 4 ½ oz / ½ cup caster (superfine) sugar
1 tsp instant espresso powder
a pinch cream of tartar
115 g / 4 oz / ¾ cup plain (all purpose) flour

- Preheat the oven to 190°C (170° fan), 375°F, gas 5 and grease and line 2 large trays with greaseproof paper.
- Separate the eggs and put the yolks in a bowl with half of the sugar and the espresso powder. Whisk with an electric whisk for 4 minutes or until very thick and pale.
- Whisk the egg whites with the cream of tartar, making sure the whisk and bowl are completely clean.
- When the egg white reaches the soft peak stage, gradually whisk in the remaining sugar.
- Sieve the flour over the egg yolk mixture and scrape in the egg whites, then carefully fold it all together with a large metal spoon, retaining as much air as possible.
- Spoon the mixture into a piping bag.
- Pipe 10 cm lines onto the baking trays, leaving room for the biscuits to spread.
- Bake the biscuits for 10 – 15 minutes.
- Transfer to a wire rack and leave to cool completely.

Chocolate Sponge Finger Biscuits

704

- Replace the instant espresso powder in the recipe with 1 tbsp good-quality cocoa powder for a chocolatey take on these biscuits.

705

MAKES 40

Langues Du Chat Biscuits

- Preheat the oven to 190°C (170° fan), 375F, gas 5 and grease and line 2 large trays with greaseproof paper.
- Separate the eggs and put the yolks in a bowl with half of the sugar and the vanilla extract. Whisk with an electric whisk for 4 minutes or until very thick and pale.
- Whisk the egg whites with the cream of tartar, making sure the whisk and bowl are completely clean.
- When the egg white reaches the soft peak stage, gradually whisk in the remaining sugar.
- Sieve the flour over the egg yolk mixture and scrape in the egg whites, then carefully fold it all together with a large metal spoon, retaining as much air as possible.
- Spoon tablespoons of the mixture onto the tray and spread out with the spoon into tongue shapes.
- Bake the biscuits for 10 – 15 minutes.
- Transfer to a wire rack and leave to cool completely.

PREPARATION TIME 20 MINUTES

COOKING TIME 10-15 MINUTES

INGREDIENTS

4 large eggs
 125 g / 4 ½ oz / ½ cup caster
 (superfine) sugar
 1 tsp vanilla extract
 a pinch cream of tartar
 115 g / 4 oz / ¾ cup plain (all
 purpose) flour



Amaretto Cat's Tongue Biscuits

706

- Replace the vanilla extract with 1 tbsp of Amaretto for a more complex flavour.

707

SERVES 12

Galette Du Roi

- Preheat the oven to 200°C (180° fan), 390F, gas 6 and grease and line a baking tray with greaseproof paper.
- Roll out half the pastry on a floured surface into a large circle and transfer it to the baking sheet.
- Whisk together the almonds, butter, sugar, eggs and flour until smooth then spoon the mixture on top of the pastry, leaving a clear border round the edge.
- Brush the border with a little water. Roll out the other half of the pastry and lay it over the almond paste, pressing around the outside to seal.
- Trim away the excess pastry and score a pattern in the top with a knife.
- Brush the pastry with egg yolk and bake for 35 minutes.
- Traditionally a dried bean or porcelain figurine is hidden inside the galette before baking. The person that finds it in their slice becomes king for the day.

PREPARATION TIME 30 MINUTES

COOKING TIME 35 MINUTES

INGREDIENTS

450 g / 1 lb puff pastry
 150 g / 5 ½ oz / 1 ½ cup ground
 almonds
 150 g / 5 ½ oz / ¾ cup butter,
 softened
 150 g / 5 ½ oz / ¾ cup caster
 (superfine) sugar
 2 large eggs
 2 tbsp plain (all purpose) flour
 1 egg yolk



Marzipan King Cake

708

- Divide 200 g / 7 oz of softened natural marzipan into small balls and use them to garnish the top of the cake for an additional almond flavour.

MAKES 1 LOAF

Gouda and Cumin Bread



Gruyere and Coriander Bread

710

- Use 100 g / 3 ½ of grated Gruyere instead of Gouda and replace the cumin seeds with 1 tbsp lightly crushed coriander seeds.

Paprika Cheese Bread

711

- Omit the cumin seeds and use 1 tbsp ground paprika incorporated into the dough for a spiced, colourful bread.

PREPARATION TIME 2 HOURS
30 MINUTES

COOKING TIME 35-40 MINUTES

INGREDIENTS

400 g / 14 oz / 2 ½ cup strong white bread flour
½ tsp easy blend dried yeast
1 tbsp caster (superfine) sugar
1 tsp fine sea salt
100 g / 3 ½ oz / 1 cup Gouda, grated
1 tbsp cumin seeds, plus extra for sprinkling

- Mix together the flour, yeast, sugar and salt. Stir the gouda into 280 ml of warm water and stir into the dry ingredients.
- Knead the mixture on a lightly oiled surface for 10 minutes or until the dough is smooth and elastic.
- Leave the dough to rest in a lightly oiled bowl, covered with oiled clingfilm, for 1 – 2 hours or until doubled in size.
- Knead the dough for 2 more minutes then roll it into a fat sausage and put it into an empty tin can, lined with greaseproof paper.
- Cover the tin with oiled clingfilm and leave to prove for 45 minutes.
- Preheat the oven to 220°C (200° fan), 430°F, gas 7.
- Transfer the tin to the top shelf of the oven, then quickly throw a small cupful of water onto the floor of the oven and close the door.
- Bake for 35 – 40 minutes or until the underneath sounds hollow when tapped.
- Leave to cool completely on a wire rack before slicing.

712

MAKES 16

Ginger Shortbread Biscuits

- Preheat the oven to 180°C (160° fan), 355F, gas 4 and line a baking tray with greaseproof paper.
- Mix together the flour, ginger and caster (superfine) sugar in a bowl, then rub in the butter.
- Knead gently until the mixture forms a smooth dough then roll out to 1 cm thick and cut into triangles.
- Spread the shortbread out on the baking tray and bake for 15-20 minutes, turning the tray round halfway through.
- Transfer the biscuits to a wire rack and leave to cool.

PREPARATION TIME 20 MINUTES

COOKING TIME 15-20 MINUTES

INGREDIENTS

230 g / 8 oz / 1 ½ cups plain (all purpose) flour
 2 tsp ground ginger
 75 g / 2 ½ oz / ½ cup caster (superfine) sugar
 150 g / 5 oz / ¾ cup butter, cubed



Ginger Orange Shortbread Biscuits

713

- Add the finely grated zest of 1 orange to the shortbread mixture before spreading and baking.

714

SERVES 10

Ginger Loaf Cake

- Preheat the oven to 180°C (160° fan), 355F, gas 4 and grease and line a loaf tin.
- Sieve the flour, bicarbonate of soda and ginger into a bowl.
- Put the golden syrup, butter and brown sugar in a small saucepan and boil gently for 2 minutes, stirring to dissolve the sugar.
- Add the butter and sugar mixture to the flour with the eggs and milk and fold it all together until smooth.
- Scrape the mixture into the prepared tin and bake for 35 - 40 minutes. The cake is ready when a toothpick inserted in the centre comes out clean.
- Transfer the cake to a wire rack to cool completely.

PREPARATION TIME 15 MINUTES

COOKING TIME 35-40 MINUTES

INGREDIENTS

250 g / 9 oz / 1 ¾ cups self-raising flour
 1 tsp bicarbonate of soda
 2 tsp ground ginger
 200 g / 8 ½ oz / ¾ cup golden syrup
 125 g / 4 ½ oz / ½ cup butter
 125 g / 4 ½ oz / ¾ cup dark brown sugar
 2 large eggs, beaten
 240 ml / 8 fl. oz / 1 cup milk



Ginger and Treacle Loaf Cake

715

- Replace the Golden Syrup in the recipe with 200 g / 7 oz black treacle, for a deeper, richer flavour and appearance.

716

MAKES 36

Wholemeal Lebkuchen



PREPARATION TIME 25 MINUTES

COOKING TIME 15-20 MINUTES

INGREDIENTS

4 large eggs
 200 g / 7 oz / ¾ cup caster (superfine) sugar
 1 tsp vanilla extract
 150 g / 5 ½ oz / 1 cup plain (all purpose) flour, plus extra for dusting
 100 g / 3 ½ oz / ¾ cup stoneground wholemeal flour
 1 tsp baking powder
 200 g / 7 oz / 2 cup ground almonds
 100 g / 3 ½ oz / ½ cup mixed peel, finely chopped
 1 tbsp unsweetened cocoa powder
 1 tsp mixed spice
 1 tsp ground ginger

FOR THE ICING

150 g / 5 ½ oz / 1 ½ cup royal icing powder

- Preheat the oven to 190°C (170° fan), 375F, gas 5 and line 2 baking sheets with greaseproof paper.
- Beat the eggs with the sugar and vanilla extract until pale and creamy then fold in the rest of the ingredients to form a soft dough.
- Roll the dough out on a lightly floured surface to 5 mm thick and use a variety of cookie cutters to cut out the biscuits.
- Transfer the biscuits to the prepared trays and bake for 15 – 20 minutes or until crisp and brown.
- Transfer the biscuits to a wire rack and leave to cool completely.
- Whisk the royal icing powder with 25 ml water using an electric whisk for 5 minutes.
- Use a palette knife or piping bag to apply the icing to the top of the biscuits and leave to set for at least 1 hour.

717

SERVES 10

Wholemeal Ginger and Orange Loaf



PREPARATION TIME 15 MINUTES

COOKING TIME 35-40 MINUTES

INGREDIENTS

250 g / 9 oz / 1 ¾ cup stoneground wholemeal flour
 2 tsp baking powder
 2 tsp ground ginger
 200 g / 8 ½ oz / ¾ cup golden syrup
 125 g / 4 ½ oz / ½ cup butter
 100 g / 3 ½ oz / ½ cup candied orange peel, chopped
 125 g / 4 ½ oz / ¾ cup dark brown sugar
 2 large eggs, beaten
 240 ml / 8 fl. oz / 1 cup milk

- Preheat the oven to 180°C (160° fan), 355F, gas 4 and grease and line a loaf tin.
- Mix the flour, baking powder and ginger in a bowl.
- Put the golden syrup, butter, candied peel and brown sugar in a small saucepan and boil gently for 2 minutes, stirring to dissolve the sugar.
- Add the butter and sugar mixture to the flour with the eggs and milk and fold it all together until smooth.
- Scrape the mixture into the prepared tin and bake for 35 - 40 minutes. The cake is ready when a toothpick inserted in the centre comes out clean.
- Transfer the cake to a wire rack to cool completely.

718

MAKES 1

Granary Nut Bread

- Mix together the flours, nuts, yeast, sugar and salt. Stir in the oil and 280 ml of warm water.
- Knead the mixture on a lightly oiled surface for 10 minutes or until smooth and elastic.
- Leave the dough to rest, covered with oiled clingfilm, for 1 – 2 hours or until doubled in size.
- Knead for 2 more minutes then roll the dough into a fat sausage. Roll it up the other way and drop it into a loaf tin with the seam underneath.
- Cover the tin with oiled clingfilm and leave to prove for 1 hour or until doubled in size.
- Preheat the oven to 220°C (200° fan), 430F, gas 7.
- Dust the loaf with flour and slash the top with a knife.
- Bake for 35 – 40 minutes or until the loaf sounds hollow when you tap it underneath.
- Transfer to a wire rack and leave to cool.

PREPARATION TIME 2 HOURS
30 MINUTES

COOKING TIME 35-40 MINUTES

INGREDIENTS

300 g / 10 ½ oz / 2 cup malted granary flour
100 g / 3 ½ oz / ¾ cup strong white bread flour, plus extra for dusting
75 g / 2 ½ oz / ⅔ cup hazelnuts (cob nuts), chopped
75 g / 2 ½ oz / ⅔ cup walnuts, chopped
½ tsp easy blend dried yeast
2 tbsp caster (superfine) sugar
1 tsp fine sea salt
1 tbsp olive oil



719

MAKES 16

Hazelnut Shortbread

PREPARATION TIME 20 MINUTES

COOKING TIME 15-20 MINUTES

INGREDIENTS

230 g / 8 oz / 1 ½ cup plain (all purpose) flour
2 tbsp ground hazelnuts (cob nuts)
75 g / 2 ½ oz / ⅔ cup caster

(superfine) sugar
150 g / 5 oz / ⅔ cup butter, cubed

- Preheat the oven to 180°C (160° fan), 355F, gas 4 and line a baking tray with greaseproof paper.
- Mix together the flour, ground hazelnuts and caster (superfine) sugar in a bowl, then rub in the butter.
- Knead gently until the mixture forms a smooth dough then form into a cylinder 6 cm in diameter.
- Slice the roll into 1 cm thick slices and spread them out on the baking tray.
- Bake the biscuits for 15-20 minutes, turning the tray round halfway through.
- Transfer the biscuits to a wire rack and leave to cool.



720

MAKES 15

Basil and Parmesan Tuiles

PREPARATION TIME 5 MINUTES

COOKING TIME 5-10 MINUTES

INGREDIENTS

200 g / 7 oz / 2 cup Parmesan, grated
1 tbsp plain (all purpose) flour
2 tbsp basil leaves, finely chopped

- Preheat the oven to 200°C (180° fan), 390F, gas 6.
- Mix the Parmesan with the flour and basil then space out tablespoons of the mixture on a large baking tray.
- Bake them in the oven for 5 – 10 minutes or until lacy and golden brown.
- Leave the tuiles to set on the tray for 30 seconds then use a palette knife to lift them off.
- Leave to cool and harden on a wire rack.



721

MAKES 24

Almond Snaps



PREPARATION TIME 15 MINUTES

COOKING TIME 15-20 MINUTES

INGREDIENTS

2 large egg whites
 175 g / 6 oz / 1 ¼ cup ground almonds
 100 g / 3 ½ oz / 1 cup icing (confectioners) sugar
 75 g / 2 ½ oz / ½ cup caster (superfine) sugar
 1 tbsp amaretto liqueur

- Preheat the oven to 170°C (150° fan), 325F, gas 3 and oil a large baking tray.
- Whisk the egg whites to stiff peaks in a very clean bowl then carefully fold in the rest of the ingredients.
- Spoon the mixture into a piping bag fitted with a large plain nozzle and pipe 8 cm circles onto the baking tray.
- Bake for 15 – 20 minutes or until golden brown and crisp.
- Transfer to a wire rack to cool.

Almond Kirsch Snaps

722

- Replace the Amaretto in the recipe with the same amount of Kirsch for a fruity kick to these snaps.

723

SERVES 6

Sesame and Poppy Seed Focaccia



PREPARATION TIME 2 HOURS
 30 MINUTES

COOKING TIME 25-35 MINUTES

INGREDIENTS

300 g / 10 ½ oz / 2 cups strong white bread flour
 ½ tsp easy blend dried yeast
 1 tsp fine sea salt
 2 tbsp olive oil

TO FINISH

50 ml / 1 ¾ fl. oz / ¼ cup olive oil
 50 ml / 1 ¾ fl. oz / ¼ cup warm water
 ½ tsp fine sea salt
 1 tbsp sesame seeds
 1 tbsp poppy seeds

- Mix together the flour, yeast and salt. Stir in the oil and 280 ml of warm water.
- Knead the mixture on a lightly oiled surface for 10 minutes or until smooth and elastic.
- Leave the dough to rest, covered with oiled clingfilm, for 1 – 2 hours or until doubled in size.
- Oil a rectangular cake tin then stretch out the dough to cover the base.
- Cover the focaccia with oiled clingfilm and leave to prove for 1 hour or until doubled in size.
- Preheat the oven to 220°C (200° fan), 430F, gas 7.
- Put the oil, water and salt in a jar and shake well.
- Pour it all over the dough then sprinkle with the seeds.
- Bake for 25 - 35 minutes or until the top is golden and the base is cooked through.
- Leave to cool on a wire rack before cutting into squares.

Sesame and Onion Seed Focaccia

724

- Replace the poppy seeds in the recipe with black onion seeds (nigella seeds) for a different flavour and appearance.

MAKES 18

Double Chocolate Ice Cream Cookies



Chocolate Chip Ice Cream Cookies

726

- Remove the cocoa powder from the cookie recipe and increase the amount of chocolate chips used by 30 g / 1 oz.

Triple Chocolate Ice Cream Cookies

727

- Replace 100 g / 3 ½ oz of the chocolate chips with 100 g / 3 ½ oz of finely chopped white chocolate for an added chocolate hit.

PREPARATION TIME 20 MINUTES

COOKING TIME 12-15 MINUTES

INGREDIENTS

175 g / 6 oz / ¾ cup butter, melted
 225 g / 8 oz / 1 ½ cup dark brown sugar
 100 g / 3 ½ oz / ½ cup caster (superfine) sugar
 2 tsp vanilla extract
 1 egg, plus 1 egg yolk
 250 g / 9 oz / 1 ¾ cups self-raising flour
 2 tbsp unsweetened cocoa powder
 175 g / 6 oz / 1 ¼ cups chocolate chips

TO SERVE

1 litre / 1 pt 15 fl. oz / 4 cup
 strawberry ice cream log

- Leave the ice cream out of the freezer for 15 minutes to soften then scoop it onto a large sheet of clingfilm.
- Form it into a log shape and roll it in the clingfilm then freeze for 1 hour or until firm.
- Preheat the oven to 170°C (150° fan), 340°F, gas 3 and line 2 baking sheets with greaseproof paper.
- Cream together the two sugars, butter and vanilla extract until pale and well whipped then beat in the egg and yolk, followed by the flour, cocoa and chocolate chips.
- Drop tablespoons of the mixture onto the prepared trays, leaving plenty of room to spread.
- Bake the cookies in batches for 12 – 15 minutes or until the edges are starting to brown, but the centres are still chewy.
- Transfer to a wire rack and leave to cool completely.
- When you're ready to serve, cut the ice cream log into 18 slices and sandwich each one between two cookies.

728

MAKES 36

Sandwich Biscuits



PREPARATION TIME 1 HOUR
15 MINUTES

COOKING TIME 25-30 MINUTES

INGREDIENTS

150 g / 5 ½ oz / ¾ cup caster (superfine) sugar
350 g / 12 oz / 1 ½ cup butter, softened
1 tsp vanilla extract
300 g / 10 ½ oz / 2 cup plain (all purpose) flour
150 g / 5 ½ oz / 1 ½ cup ground almonds

TO FILL

strawberry jam (jelly)
marmalade
coconut spread

- Cream together the sugar, butter and vanilla extract until pale then stir in the flour and ground almonds.
- Bring the mixture together into a ball with your hands then wrap in clingfilm and refrigerate for 45 minutes.
- Preheat the oven to 140°C (120° fan), 280°F, gas 1 and line 2 baking sheets with greaseproof paper.
- Roll out the dough on a lightly floured surface to 5 mm thick. Use a fluted pastry cutter to cut out 72 biscuits.
- Use small cutters to cut the centre out of 36 of the biscuits.
- Transfer the biscuits to the prepared trays in batches and bake for 25 – 30 minutes.
- Transfer the biscuits to a wire rack and leave to cool.
- Put a teaspoon of jam, marmalade or coconut spread on the underside of the plain rounds and sandwich each one with a cut-out biscuit. Dust liberally with icing (confectioners) sugar.

Coconut Sandwich Biscuits

729

- Instead of using strawberry jam and marmalade to fill the biscuits, use only coconut spread and sprinkle with desiccated coconut before sandwiching them for a tropical taste.

730

MAKES 1

Spelt Bread



PREPARATION TIME 2 HOURS
30 MINUTES

COOKING TIME 35-40 MINUTES

INGREDIENTS

200 g / 7 oz / 1 ½ cup strong white bread flour, plus extra for dusting
200 g / 7 oz / 1 ½ cup spelt flour
½ tsp easy blend dried yeast
1 tbsp caster (superfine) sugar
1 tsp fine sea salt
1 tbsp olive oil

- Mix together the flours, yeast, sugar and salt. Stir in the oil and 280 ml of warm water.
- Knead on a lightly oiled surface for 10 minutes or until the dough is elastic.
- Leave the dough to rest, covered with oiled clingfilm, for 1 – 2 hours or until doubled in size.
- Knead the dough for 2 more minutes, then shape it into a round loaf.
- Transfer the loaf to a greased baking tray and cover again with oiled clingfilm. Leave to prove for 1 hour or until doubled in size.
- Preheat the oven to 220°C (200° fan), 430°F, gas 7.
- When the dough has risen, score the top with a knife and dust with flour.
- Bake for 35 – 40 minutes. Transfer the bread to a wire rack and leave to cool.

Spelt Granary Bread

731

- Replace half of the strong white bread flour 100 g / 3 ½ oz of malted granary flour if you'd like a maltier tasting bread.

732

MAKES 12 Lemon Cakes

- Preheat the oven to 190°C (170° fan), 375°F, gas 5 and line a 12-hole cupcake tin with paper cases.
- Combine the flour, sugar, butter, eggs and lemon zest in a bowl and whisk together for 2 minutes or until smooth.
- Divide the mixture between the paper cases, then transfer the tin to the oven and bake for 15 – 20 minutes.
- Test with a wooden toothpick, if it comes out clean, the cakes are done.
- Transfer the cakes to a wire rack and leave to cool completely.

PREPARATION TIME 1 HOUR

COOKING TIME 15-20 MINUTES

INGREDIENTS

110 g / 4 oz / $\frac{3}{4}$ cup self-raising flour, sifted
 110 g / 4 oz caster / $\frac{1}{2}$ cup (superfine) sugar
 110 g / 4 oz / $\frac{1}{2}$ cup butter, softened
 2 large eggs
 1 lemon, zest finely grated



Lemon and Thyme Cupcakes

733

- Add 1 tsp dried thyme to the batter before mixing for a fragrant savoury twist on these cupcakes.

734

MAKES 1 Kamut Bread

- Mix together the flours, yeast, sugar and salt. Stir in the oil and 280 ml of warm water.
- Knead on a lightly oiled surface for 10 minutes.
- Leave the dough to rest, covered with oiled clingfilm, for 1 – 2 hours or until doubled in size.
- Knead the dough for 2 more minutes, then shape it into a round loaf.
- Transfer the loaf to a greased baking tray and cover again with oiled clingfilm. Leave to prove for 1 hour or until doubled in size.
- Preheat the oven to 220°C (200° fan), 430°F, gas 7.
- When the dough has risen, score the top with a knife and dust with flour.
- Bake for 35 – 40 minutes or until the loaf sounds hollow when tapped. Transfer the bread to a wire rack and leave to cool.

PREPARATION TIME 2 HOURS
30 MINUTES

COOKING TIME 35-40 MINUTES

INGREDIENTS

200 g / 7 oz / 1 $\frac{1}{2}$ cup strong white bread flour, plus extra for dusting
 200 g / 7 oz / 1 $\frac{1}{2}$ cup kamut flour
 $\frac{1}{2}$ tsp easy blend dried yeast
 1 tbsp caster (superfine) sugar
 1 tsp fine sea salt
 1 tbsp olive oil



Raisin Kamut Bread

735

- Knead 100 g / 3 $\frac{1}{2}$ oz of raisins into the dough before proving, shaping and baking.

Basil and Pine Nut Bread



Basil and Sundried Tomato Bread

737

- Instead of using pine nuts, make a nut-free version using 100 g / 3 ½ oz of chopped sundried tomatoes in the stuffing.

Basil, Pine Nut and Feta Bread

738

- Replace the Parmesan in the stuffing with 100 g / 3 ½ oz finely chopped feta cheese for a salty kick and different colour contrast.

PREPARATION TIME 2 HOURS

30 MINUTES

COOKING TIME 25-30 MINUTES

INGREDIENTS

400 g / 14 oz / 2 ¾ cups strong white bread flour, plus extra for dusting
 ½ tsp easy blend dried yeast
 1 tbsp caster (superfine) sugar
 1 tsp fine sea salt
 1 tbsp olive oil

FOR THE STUFFING

a large bunch basil, chopped
 100 g / 3 ½ oz / ¾ cup pine nuts
 75 g / 2 ½ oz / ¾ cup Parmesan, grated
 4 tbsp olive oil

- Mix together the flour, yeast, sugar and salt. Stir the oil into 280 ml of warm water then stir it into the dry ingredients.
- Knead the mixture on a lightly oiled surface for 10 minutes or until smooth and elastic.
- Leave the dough to rest, covered with oiled clingfilm, for 1 – 2 hours or until doubled in size.
- Combine the stuffing ingredients.
- Roll the dough out into a rectangle and spread over the stuffing.
- Roll the bread up tightly and transfer the roll to a greased baking tray. Cover with oiled clingfilm and leave to prove for 1 hour or until doubled in size.
- Meanwhile, preheat the oven to 220°C (200° fan), 430°F, gas 7.
- Transfer the tray to the top shelf of the oven then quickly throw a small cupful of water onto the oven floor and close the door.
- Bake for 25 – 30 minutes or until the loaf sounds hollow when you tap it underneath.

739

MAKES 1 Rye Bread

- Mix together the flours, yeast, sugar and salt. Stir the oil into 280 ml of warm water.
- Stir the liquid into the dry ingredients then knead on a lightly oiled surface for 10 minutes.
- Leave the dough to rest, covered with oiled clingfilm, for 1 – 2 hours or until doubled in size.
- Knead the dough for 2 more minutes, then shape it into an oval loaf.
- Transfer the loaf to a greased baking tray and cover again with oiled clingfilm. Leave to prove for 1 hour or until doubled in size.
- Preheat the oven to 220°C (200° fan), 430°F, gas 7.
- When the dough has risen, score the top with a knife and dust with flour.
- Bake for 35 – 40 minutes. Transfer the bread to a wire rack and leave to cool.

PREPARATION TIME 2 HOURS
30 MINUTES

COOKING TIME 35-40 MINUTES

INGREDIENTS

200 g / 7 oz / 1 ½ cup strong white bread flour, plus extra for dusting
200 g / 7 oz / 1 ½ cup rye flour
½ tsp easy blend dried yeast
1 tbsp caster (superfine) sugar
1 tsp fine sea salt
1 tbsp olive oil



Rye and Stout Bread

740

- Replace 75 ml / 3 fl. oz of the warm water for 75 ml / 3 fl. oz of warmed stout. The resulting bread will be darker and richer in flavour.

741

MAKES 1 Wheat and Barley Bread

- Mix together the flours, yeast, sugar and salt. Stir the oil into 280 ml of warm water.
- Stir the liquid into the dry ingredients then knead on a lightly oiled surface for 10 minutes.
- Leave the dough to rest, covered with oiled clingfilm, for 1 – 2 hours or until doubled in size.
- Knead dough for 2 minutes, then shape into a long loaf.
- Transfer the loaf to a greased baking tray and cover again with oiled clingfilm. Leave to prove for 1 hour or until doubled in size.
- Preheat the oven to 220°C (200° fan), 430°F, gas 7.
- When the dough has risen, score the top with a knife and dust with flour.
- Bake for 35 – 40 minutes or until the loaf sounds hollow when tapped. Transfer the bread to a wire rack and leave to cool.

PREPARATION TIME 2 HOURS
30 MINUTES

COOKING TIME 35-40 MINUTES

INGREDIENTS

200 g / 7 oz / 1 ½ cup strong white bread flour, plus extra for dusting
200 g / 7 oz / 1 ½ cup barley flour
½ tsp easy blend dried yeast
1 tbsp caster (superfine) sugar
1 tsp fine sea salt
1 tbsp olive oil



Malted Barley Bread

742

- Replace 150 g / 5 oz of the strong white bread flour with 150 g / 5 oz of malted granary flour.

743

MAKES 1

Treacle Bread



PREPARATION TIME 2 HOURS

30 MINUTES

COOKING TIME 35-40 MINUTES

INGREDIENTS

400 g / 14 oz / 2 ¾ cups strong white bread flour, plus extra for dusting
 ½ tsp easy blend dried yeast
 3 tbsp treacle
 1 tsp fine sea salt
 1 tbsp olive oil

- Mix together the flours, yeast, treacle and salt. Stir the oil into 280 ml of warm water.
- Stir the liquid into the dry ingredients then knead on a lightly oiled surface for 10 minutes.
- Leave the dough to rest, covered with oiled clingfilm, for 1 – 2 hours or until doubled in size. Knead the dough for 2 minutes, then shape it into a round loaf.
- Transfer the loaf to a greased baking tray and cover again with oiled clingfilm. Leave to prove for 1 hour or until doubled in size.
- Preheat the oven to 220°C (200° fan), 430°F, gas 7.
- When the dough has risen, score the top with a knife and dust with flour.
- Bake for 35 – 40 minutes or until the loaf sounds hollow when tapped. Transfer the bread to a wire rack and leave to cool.

Golden Syrup Bread

744

- Replace the treacle with the same amount of Golden Syrup for a sweeter, milder tasting bread.

745

MAKES 1

Chocolate Chip Baton



PREPARATION TIME 2 HOURS

30 MINUTES

COOKING TIME 25-30 MINUTES

INGREDIENTS

400 g / 14 oz / 2 ¾ cups strong white bread flour, plus extra for dusting
 ½ tsp easy blend dried yeast
 1 tbsp caster (superfine) sugar
 1 tsp fine sea salt
 1 tbsp sunflower oil
 200 g / 7 oz / 1 ½ cup chocolate chips

- Mix together the flour, yeast, sugar and salt. Stir in the oil and 280 ml of warm water.
- Knead the mixture on a lightly oiled surface for 10 minutes or until smooth and elastic.
- Leave the dough to rest, covered with oiled clingfilm, for 1 – 2 hours or until doubled in size.
- Sprinkle over the chocolate chips and knead for 2 more minutes then roll it up tightly into a baton.
- Transfer the loaf to a greased baking tray and cover with oiled clingfilm. Leave to prove for 1 hour.
- Preheat the oven to 220°C (200° fan), 430°F, gas 7.
- Slash the top diagonally with a knife and transfer the tray to the top shelf of the oven, then throw a small cupful of water onto the oven floor and close the door.
- Bake for 25 – 30 minutes or until the loaf sounds hollow when you tap it underneath.

Fruit Baton

746

- Replace the chocolate chips with 150 g / 5 oz mixed candied peel for a fruity, colourful version of this baton

Crusty Finger Rolls



Wholemeal Finger Rolls

748

- Replace 300 g / 10 ½ oz of the strong white bread flour for wholemeal flour before kneading the dough.

Crusty Parmesan Finger Rolls

749

- Incorporate 75 g / 3 oz of grated Parmesan into the dough before kneading for a cheesy take on these rolls.

PREPARATION TIME 2 HOURS
30 MINUTES

COOKING TIME 15-20 MINUTES

INGREDIENTS

400 g / 14 oz / 2 ¾ cups strong white bread flour, plus extra for dusting
½ tsp easy blend dried yeast
1 tbsp caster (superfine) sugar
1 tsp fine sea salt
1 tbsp olive oil

- Mix together the flour, yeast, sugar and salt. Stir the oil into 280 ml of warm water then stir it into the dry ingredients.
- Knead the mixture on a lightly oiled surface with your hands for 10 minutes or until smooth and elastic.
- Leave the dough to rest in a lightly oiled bowl, covered with oiled clingfilm, for 1 – 2 hours or until doubled in size.
- Knead it for 2 more minutes then split it into 12 even pieces and shape into finger rolls.
- Transfer the rolls to a greased baking tray and cover with oiled clingfilm. Leave to prove for 1 hour or until doubled in size.
- Meanwhile, preheat the oven to 220°C (200° fan), gas 7.
- Dust the rolls with flour and slash along the tops with a knife.
- Transfer the tray to the top shelf of the oven then quickly throw a small cupful of water onto the oven floor and close the door.
- Bake for 15 – 20 minutes or until the rolls sound hollow when you tap them underneath.
- Transfer to a wire rack and leave to cool.

750

MAKES 16

Poppy Seed Shortbread Biscuits



PREPARATION TIME 20 MINUTES

COOKING TIME 15-20 MINUTES

INGREDIENTS

230 g / 8 oz / 1 ½ cup plain (all purpose) flour
 75 g / 2 ½ oz / ½ cup caster (superfine) sugar
 150 g / 5 oz / ⅔ cup butter, cubed
 2 tbsp poppy seeds

- Preheat the oven to 180°C (160° fan), 355°F, gas 4 and line a baking tray with greaseproof paper.
- Mix together the flour and caster (superfine) sugar in a bowl, then rub in the butter.
- Knead gently until the mixture forms a smooth dough then roll it into a log, 7 cm in diameter.
- Cut the log into 1 cm slices and spread the shortbread out on the baking tray.
- Sprinkle the biscuits with poppy seeds then bake the biscuits for 15 - 20 minutes, turning the tray round halfway through.
- Transfer the biscuits to a wire rack and leave to cool.

Parmesan Shortbread Biscuits

751

- Omit the poppy seeds and add 55 g / 2 oz finely grated Parmesan to the shortbread dough as well as an additional 30 g / 1 oz butter for a richer flavour.

752

MAKES 16

Chebbakia Biscuits



PREPARATION TIME 20 MINUTES

COOKING TIME 4-5 MINUTES

INGREDIENTS

225 g / 8 oz / 1 ½ cup plain (all purpose) flour
 ½ tsp baking powder
 60 g / 2 oz / ½ cup fine semolina
 ¼ tsp fine sea salt
 2 tsp ground cinnamon
 ½ tsp ground star anise
 2 tbsp butter, melted
 75 ml / 2 ½ fl. oz / ⅓ cup olive oil
 1 egg yolk
 2 litres / 3 ½ pints / 8 cups sunflower oil for deep frying
 450 g / 1 lb / 1 ¼ cup runny honey
 125 g / 4 ½ oz / 1 ¼ cup sesame seeds

- Mix together the flour, baking powder, semolina, salt and spices. Whisk together the butter, olive oil and egg yolk and stir it into the dry ingredients. Add just enough water to bring the mixture together into a pliable dough and knead until smooth.
- Roll out the dough on a lightly floured surface and cut into 8 cm squares.
- To make the classic shape, make 5 long slits across each square, then push the outside through the middle to make a knotted shape.
- Heat the sunflower oil in a deep fat fryer to a temperature of 180°C.
- Lower the dough knots in the fryer basket in batches and cook for 4 - 5 minutes or until crisp.
- Remove any excess oil, then drop them into the honey.
- Leave to drain and cool on a wire rack. Sprinkle with sesame seeds.

Banana Chebbakia Biscuits

753

- Add 1 mashed banana to the chebbakia dough, incorporating it fully before shaping and frying for a fruity twist to the classic recipe.

754

MAKES 36

Sunflower Seed and Choc-Chip Cookies

- Preheat the oven to 170°C (150° fan), 340°F, gas 3 and line 2 baking sheets with greaseproof paper.
- Cream together the two sugars, butter and vanilla extract until pale and well whipped then beat in the egg and yolk, followed by the flour and chocolate chips.
- Drop tablespoons of the mixture onto the prepared trays, leaving plenty of room to spread, and sprinkle with sunflower seeds.
- Bake the cookies in batches for 12 – 15 minutes or until the edges are starting to brown, but the centres are still chewy.
- Transfer to a wire rack and leave to cool.

PREPARATION TIME 10 MINUTES

COOKING TIME 12-15 MINUTES

INGREDIENTS

175 g / 6 oz / $\frac{3}{4}$ cup butter, melted
 225 g / 8 oz / $1\frac{1}{2}$ cup light brown sugar
 100 g / $3\frac{1}{2}$ oz / $\frac{1}{2}$ cup caster (superfine) sugar
 2 tsp vanilla extract
 1 egg, plus 1 egg yolk
 250 g / 9 oz / $1\frac{1}{2}$ cups self-raising flour
 100 g / $3\frac{1}{2}$ oz / $\frac{3}{4}$ cup chocolate chips
 100 g / $3\frac{1}{2}$ oz / $\frac{3}{4}$ cup sunflower seeds



Pumpkin and Chocolate Chip Cookies

755

- Omit the sunflower seeds and 30 g of butter from the cookie dough and replace with 55 g / 2 oz canned pumpkin for an autumnal flavour.

756

MAKES 12

Mini Muesli Loaf Cakes

- Preheat the oven to 190°C (170° fan), 375°F, gas 5 and oil a 12-hole silicone mini loaf cake mould.
- Combine the flour, sugar, butter, eggs and half of the muesli in a bowl and whisk together for 2 minutes or until smooth.
- Divide the mixture between the moulds and sprinkle over the rest of the muesli.
- Transfer the mould to the oven and bake for 15 – 20 minutes.
- Test with a wooden toothpick, if it comes out clean, the cakes are done.
- Transfer the cakes to a wire rack and leave to cool completely.

PREPARATION TIME 10 MINUTES

COOKING TIME 15-20 MINUTES

INGREDIENTS

110 g / 4 oz / $\frac{3}{4}$ cup self-raising flour, sifted
 110 g / 4 oz caster / $\frac{1}{2}$ cup (superfine) sugar
 110 g / 4 oz / $\frac{1}{2}$ cup butter, softened
 2 large eggs
 100 g / $3\frac{1}{2}$ oz / 1 cup muesli



Wholemeal Muesli Loaf Cakes

757

- Substitute the self-raising flour for 110 g / 4 oz wholemeal flour plus 1 tsp baking powder for a healthier loaf cake.

MAKES 1 LOAF

Garlic Mushroom Bread



Parsley Mushroom Bread

759

- Replace the garlic in the mushrooms with 55 g / 2 oz finely chopped Italian (curly) parsley for an added parsley flavour and appearance boost.

Garlic and Mushroom Cheese Bread

760

- Add 55 g / 2 oz grated hard cheese of choice to the dough and incorporate before shaping and baking.

PREPARATION TIME 2 HOURS

30 MINUTES

COOKING TIME 35-40 MINUTES

INGREDIENTS

200 g / 7 oz / 1 ½ cups strong white bread flour

100 g / 7 oz / 1 ½ cups rye flour

1 tsp easy blend dried yeast

1 tbsp caster (superfine) sugar

1 tsp fine sea salt

1 tbsp olive oil

FOR THE MUSHROOMS

50 g / 1 ¾ oz / ¼ cup butter

300 g / 10 ½ oz chestnut mushrooms sliced

2 cloves of garlic, crushed

50 g / 1 ¾ oz flat leaf parsley, chopped

- Mix together the flours, yeast, sugar and salt. Stir the oil into 280 ml of warm water and mix with the dry ingredients.
- Knead the dough on a lightly oiled surface for 10 minutes or until smooth and elastic.
- Leave the dough to rest, covered with oiled clingfilm, for 1 – 2 hours or until doubled in size.
- Melt the butter in a sauté pan and add the mushrooms and plenty of salt and pepper. Cook for 10 minutes or until any liquid that comes out has evaporated. Add the garlic and parsley and cook for 2 minutes. Leave to cool.
- Knead the mushrooms into the dough and shape into a square loaf.
- Transfer it to a greased baking tray, cover with oiled clingfilm and prove until doubled in size.
- Preheat the oven to 220°C (200° fan), 430°F, gas 7.
- Transfer the tray to the top shelf of the oven then quickly throw a small cupful of water onto the floor of the oven and close the door.
- Bake for 35 – 40 minutes or until the loaf sounds hollow when tapped. Transfer the bread to a wire rack and leave to cool.

761

MAKES 36

Chocolate Chip Cookies

- Preheat the oven to 170°C (150° fan), 340°F, gas 3 and line 2 baking sheets with greaseproof paper.
- Cream together the two sugars, butter and vanilla extract until pale and well whipped then beat in the egg and yolk, followed by the flour and chocolate chips.
- Drop tablespoons of the mixture onto the prepared trays, leaving plenty of room to spread.
- Bake the cookies in batches for 12 – 15 minutes or until the edges are starting to brown, but the centres are still chewy.
- Transfer to a wire rack and leave to cool.

PREPARATION TIME 10 MINUTES

COOKING TIME 12-15 MINUTES

INGREDIENTS

175 g / 6 oz / $\frac{3}{4}$ cup butter, melted
 225 g / 8 oz / 1 $\frac{1}{2}$ cups light brown sugar
 100 g / 3 $\frac{1}{2}$ oz / $\frac{1}{2}$ cup caster (superfine) sugar
 2 tsp vanilla extract
 1 egg, plus 1 egg yolk
 250 g / 9 oz / 1 $\frac{3}{4}$ cups self-raising flour
 100 g / 3 $\frac{1}{2}$ oz / $\frac{3}{4}$ cup chocolate chips



Chocolate Chip and Cherry Cookies

762

- Add 55 g / 2 oz chopped glacé cherries to the cookies before they are baked for an added hit of colour and fruit flavour.

763

MAKES 36

Wholemeal Chocolate and Nut Cookies

- Preheat the oven to 170°C (150° fan), 340°F, gas 3 and line 2 baking sheets with greaseproof paper.
- Cream together the two sugars, butter and vanilla extract until pale and well whipped then beat in the egg and yolk, followed by the flours, cocoa and nuts.
- Drop tablespoons of the mixture onto the prepared trays, leaving plenty of room to spread.
- Bake the cookies in batches for 12 – 15 minutes or until the edges are starting to crisp, but the centres are still chewy.
- Transfer to a wire rack and leave to cool.

PREPARATION TIME 10 MINUTES

COOKING TIME 12-15 MINUTES

INGREDIENTS

175 g / 6 oz / $\frac{3}{4}$ cup butter, melted
 225 g / 8 oz / 1 $\frac{1}{2}$ cup dark brown sugar
 100 g / 3 $\frac{1}{2}$ oz / $\frac{1}{2}$ cup caster (superfine) sugar
 2 tsp vanilla extract
 1 egg, plus 1 egg yolk
 125 g / 4 $\frac{1}{2}$ oz / $\frac{3}{4}$ cup self-raising flour
 125 g / 4 $\frac{1}{2}$ oz / $\frac{3}{4}$ cup stoneground wholemeal flour
 2 tbsp unsweetened cocoa powder
 125 g / 4 $\frac{1}{2}$ oz / 1 cup mixed nuts, chopped

Chocolate and Nut Cookies

764

- Replace the stoneground wholemeal flour with an additional 125 g / 4 $\frac{1}{2}$ oz self-raising flour for a more traditional cookie.



765

MAKES 36

Date and Oat Cookies



PREPARATION TIME 10 MINUTES

COOKING TIME 12-15 MINUTES

INGREDIENTS

175 g / 6 oz / $\frac{3}{4}$ cup butter, melted
 225 g / 8 oz / $1\frac{1}{2}$ cup dark brown sugar
 100 g / $3\frac{1}{2}$ oz / $\frac{1}{2}$ cup caster (superfine) sugar
 2 tsp vanilla extract
 1 egg, plus 1 egg yolk
 250 g / 9 oz / $1\frac{3}{4}$ cups self-raising flour
 100 g / $3\frac{1}{2}$ oz / 1 cup porridge oats
 100 g / $3\frac{1}{2}$ oz / $\frac{1}{2}$ cup dates, stoned and finely chopped

- Preheat the oven to 170°C (150° fan), 340F, gas 3 and line 2 baking sheets with greaseproof paper.
- Cream together the two sugars, butter and vanilla extract until pale and well whipped then beat in the egg and yolk, followed by the flour, oats and dates.
- Drop tablespoons of the mixture onto the prepared trays, leaving plenty of room to spread.
- Bake the cookies in batches for 12 – 15 minutes or until the edges are starting to brown, but the centres are still chewy.
- Transfer to a wire rack and leave to cool.

Vanilla Oat Cookies

766

- Remove the dates from the recipe and add an additional 1 tsp of vanilla extract for an added vanilla flavour.

767

MAKES 36

Cinnamon Oat Cookies



PREPARATION TIME 10 MINUTES

COOKING TIME 12-15 MINUTES

INGREDIENTS

225 g / 8 oz / $1\frac{1}{2}$ cup dark brown sugar
 100 g / $3\frac{1}{2}$ oz / $\frac{1}{2}$ cup caster (superfine) sugar
 175 g / 6 oz / $\frac{3}{4}$ cup butter, melted
 2 tsp vanilla extract
 1 egg, plus 1 egg yolk
 250 g / 9 oz / $1\frac{3}{4}$ cups self-raising flour
 2 tsp ground cinnamon
 100 g / $3\frac{1}{2}$ oz / 1 cup oats

- Preheat the oven to 170°C (150° fan), 340F, gas 3 and line 2 baking sheets with greaseproof paper.
- Cream together the two sugars, butter and vanilla extract until pale and well whipped then beat in the egg and yolk, followed by the flour, cinnamon and oats.
- Drop tablespoons of the mixture onto the prepared trays, leaving plenty of room to spread.
- Bake the cookies in batches for 12 – 15 minutes or until the edges are starting to brown, but the centres are still chewy.
- Transfer to a wire rack and leave to cool.

Cinnamon and Pumpkin Seed Cookies

768

- Stud each of the cookies with $\frac{1}{2}$ tsp pumpkin seeds before baking for a crunchy, nutty addition to these cookies.

MAKES 1 LOAF

Walnut Bread



Walnut and Pumpkin Bread

770

- Add 55 g / 2 oz canned pumpkin as well as an additional 30 g / 1 oz wholemeal flour to the dough and incorporate well before kneading.

Walnut and Raisin Bread

771

- Add 100 g / 3 ½ oz raisins to the dough, incorporating them well before kneading.

PREPARATION TIME 2 HOURS
30 MINUTES

COOKING TIME 35-40 MINUTES

INGREDIENTS

200 g / 7 oz / 1 ½ cup strong white bread flour, plus extra for dusting
200 g / 7 oz / 1 ½ cup stoneground wholemeal flour
½ tsp easy blend dried yeast
1 tbsp caster (superfine) sugar
1 tsp fine sea salt
100 g / 3 ½ oz / ¾ cup walnuts, chopped
1 tsp walnut oil

- Mix together the flours, yeast, sugar, salt and walnuts. Stir the oil into 280 ml of warm water.
- Stir the liquid into the dry ingredients then knead on a lightly oiled surface for 10 minutes or until the dough is smooth and elastic.
- Leave the dough to rest, covered with oiled clingfilm, for 1 – 2 hours or until doubled in size.
- Knead the dough for 2 more minutes, then shape it into a long loaf.
- Transfer the loaf to a greased baking tray and cover again with oiled clingfilm. Leave to prove for 1 hour or until doubled in size.
- Meanwhile, preheat the oven to 220°C (200° fan), 430°F, gas 7.
- When the dough has risen, slash the top with a knife.
- Transfer the tray to the top shelf of the oven then quickly throw a small cupful of water onto the floor of the oven and close the door.
- Bake for 35 – 40 minutes or until the loaf sounds hollow when tapped. Transfer the bread to a wire rack and leave to cool.

772

MAKES 24

Mixed Nut Cookies



PREPARATION TIME 15 MINUTES

COOKING TIME 20-25 MINUTES

INGREDIENTS

125 g / 4 ½ oz / ½ cup butter, cubed
 125 g / 4 ½ oz / ¾ cup plain (all purpose) flour
 125 g / 4 ½ oz / ½ cup caster (superfine) sugar
 3 large egg yolks
 75 g / 2 ½ oz / 1 cup flaked (slivered) almonds
 75 g / 2 ½ oz / ¾ cup almonds, chopped
 75 g / 2 ½ oz / ¾ cup walnuts, chopped
 75 g / 2 ½ oz / ¾ cup hazelnuts (cob nuts), chopped

- Preheat the oven to 180°C (160° fan), 355F, gas 4 and line a baking tray with greaseproof paper.
- Rub the butter into the flour with a pinch of salt then stir in the sugar.
- Beat the egg yolks and stir them into the dry ingredients with the nuts.
- Bring the mixture together into a soft dough and space tablespoons of the mixture out on the baking tray.
- Bake the biscuits for 20 – 25 minutes or until golden brown.
- Transfer the biscuits to a wire rack and leave to cool.

Mixed Nut and Caramel Cookies

773

- Add 55 g / 2 oz of dulce de leche and an additional 30 g / 1 oz of plain (all purpose) flour to the cookie dough before shaping and baking for an added sweet flavour.

774

MAKES 36

Treacle and Oat Cookies



PREPARATION TIME 10 MINUTES

COOKING TIME 12-15 MINUTES

INGREDIENTS

225 g / 8 oz / 1 ½ cup dark brown sugar
 75 g / 2 ½ oz caster (superfine) sugar
 175 g / 6 oz / ¾ cup butter, melted
 2 tbsp treacle
 1 egg, plus 1 egg yolk
 250 g / 9 oz / 1 ¾ cups self-raising flour
 100 g / 3 ½ oz / 1 cup porridge oats

- Preheat the oven to 170°C (150° fan), 340F, gas 3 and line 2 baking sheets with greaseproof paper.
- Cream together the two sugars, butter and treacle until pale and well whipped then beat in the egg and yolk, followed by the flour and oats.
- Drop tablespoons of the mixture onto the prepared trays, leaving plenty of room to spread.
- Bake the cookies in batches for 12 – 15 minutes or until the edges are starting to brown, but the centres are still chewy.
- Transfer to a wire rack and leave to cool.

Golden Syrup and Oat Cookies

775

- Replace the treacle with the same amount of Golden Syrup for a lighter cookie in taste and appearance.

776

MAKES 24

Sesame and Tapenade Shortbread

- Preheat the oven to 180°C (160° fan), 355F, gas 4 and line a baking tray with greaseproof paper.
- Rub the butter into the flour and stir in the tapenade.
- Knead gently until the mixture forms a smooth dough then roll out on a lightly floured surface to 1 cm thick.
- Use a round cookie cutter to cut out the biscuits and transfer them to the baking tray.
- Sprinkle with sesame seeds then bake for 12 - 15 minutes, turning the tray round halfway through.
- Transfer the biscuits to a wire rack and leave to cool.

PREPARATION TIME 20 MINUTES

COOKING TIME 12-15 MINUTES

INGREDIENTS

150g / 5 oz / $\frac{3}{4}$ cup butter, cubed
 230g / 8 oz / 1 $\frac{1}{2}$ cup plain (all purpose) flour
 50 g / 1 $\frac{3}{4}$ oz / $\frac{1}{4}$ cup black olive tapenade
 2 tbsp sesame seeds



Poppy and Tapenade Shortbread

777

- Replace the sesame seeds with mixed poppy seeds for a different looking shortbread.

778

MAKES 1 LOAF

Onion Bread

- Fry the onions in the oil for 15 minutes or until starting to caramelize. Leave to cool.
- Mix together the flours, yeast, sugar and salt. Stir the onions and onion seeds into 280 ml of warm water and stir into the dry ingredients.
- Knead the mixture on a lightly oiled surface for 10 minutes or until the dough is smooth and elastic.
- Leave the dough to rest in a lightly oiled bowl, covered with oiled clingfilm, for 1 - 2 hours.
- Roll the dough into a fat sausage. Turn it 90° and roll it tightly the other way then tuck the ends under and transfer the dough to a lined loaf tin, keeping the seam underneath.
- Cover the tin with oiled clingfilm and leave for 1 hour.
- Preheat the oven to 220°C (200° fan), 430F, gas 7.
- Bake the loaf for 35 - 40 minutes or until the underneath sounds hollow when tapped.

PREPARATION TIME 2 HOURS
30 MINUTES

COOKING TIME 35-40 MINUTES

INGREDIENTS

2 large onions, peeled, quartered and sliced
 3 tbsp olive oil
 300 g / 10 $\frac{1}{2}$ oz / 2 cup strong white bread flour, plus extra for dusting
 100 g / 3 $\frac{1}{2}$ oz / $\frac{1}{2}$ cup stoneground wholemeal flour
 $\frac{1}{2}$ tsp easy blend dried yeast
 1 tbsp caster (superfine) sugar
 1 tsp fine sea salt
 2 tbsp black onion seeds



Onion Cheddar Bread

779

- Incorporate 100 g / 3 $\frac{1}{2}$ oz grated Cheddar into the dough before kneading for an additional cheese flavour.

MAKES 1 LOAF

Oat Bread



Granary Oat Bread

781

- Replace half of the strong white bread flour with 200 g / 7 oz malted granary flour for an additional flavour and a different flavour.

PREPARATION TIME 2 HOURS
30 MINUTES

COOKING TIME 35-40 MINUTES

INGREDIENTS

400 g / 14 oz / 2 $\frac{3}{4}$ cups strong white bread flour, plus extra for dusting
 $\frac{1}{2}$ tsp easy blend dried yeast
 1 tbsp caster (superfine) sugar
 1 tsp fine sea salt
 150 g / 5 $\frac{1}{2}$ oz / 1 $\frac{1}{2}$ cup rolled porridge oats
 1 tbsp sunflower oil

- Mix together the flour, yeast, sugar, salt and oats. Stir the oil into 280 ml of warm water and stir it into the bowl.
- Knead on a lightly oiled surface for 10 minutes or until the dough is smooth and elastic.
- Leave the dough to rest, covered with oiled clingfilm, for 1 – 2 hours or until doubled in size.
- Knead the dough for 2 more minutes, then roll it up into a fat sausage. Turn the roll 90° and roll it up the other way then tick the ends under and drop it into a lined loaf tin, seam side down.
- Cover with oiled clingfilm and leave to prove for 1 hour or until doubled in size.
- Meanwhile, preheat the oven to 220°C (200° fan), 430F, gas 7.
- Transfer the tray to the top shelf of the oven then quickly throw a small cupful of water onto the floor of the oven and close the door.
- Bake for 35 – 40 minutes or until the loaf sounds hollow when tapped. Transfer the bread to a wire rack and leave to cool.

Oat and Ale Bread

782

- Replace 110 ml / 4 fl. oz of the water with warmed real ale for a different, unusual twist on this traditional bread recipe.

783

MAKES 18 Orange Tuiles

- Beat together the flour, sugar and egg whites until smooth, then beat in the melted butter and orange zest.
- Refrigerate for 30 minutes.
- Preheat the oven to 180°C (160° fan), 350F, gas 4 and oil 2 large baking trays.
- Spoon teaspoonfuls of the mixture onto the baking trays and spread out with the back of the spoon to make 10 cm circles.
- Bake for 8 – 10 minutes. Lift the biscuits off the trays with a palette knife and drape over a rolling pin while still soft. Leave to cool and harden.

PREPARATION TIME 45 MINUTES

COOKING TIME 8-10 MINUTES

INGREDIENTS

110 g / 4 oz / ½ cup plain (all purpose) flour
 110 g / 4 oz caster / ½ cup (superfine) sugar
 2 large egg whites
 110 g / 4 oz / ½ cup butter, melted
 2 tbsp orange zest, finely grated

Orange and Lime Tuiles

784

- Replace 1 tbsp of the grated orange zest with 1 tbsp grated lime zest for an additional flavour and colour to these tuiles.



785

MAKES 1 LOAF Oat and Seed Bread

- Mix together the flours, yeast, sugar and salt. Mix together the oats and seeds and add half of the mix to the bowl. Stir the oil into 280 ml of warm water and stir it into the bowl.
- Knead on a lightly oiled surface for 10 minutes or until the dough is smooth and elastic.
- Leave the dough to rest, covered with oiled clingfilm, for 1 – 2 hours or until doubled in size.
- Knead the dough again then shape it into a loaf.
- Transfer the loaf to a greased baking tray and cover again with oiled clingfilm. Leave to prove for 1 hour.
- Preheat the oven to 220°C (200° fan), gas 7.
- When the dough has risen, slash the top with a knife.
- Bake for 35 – 40 minutes or until the loaf sounds hollow when tapped. Transfer the bread to a wire rack and leave to cool.

PREPARATION TIME 2 HOURS
30 MINUTES

COOKING TIME 35-40 MINUTES

INGREDIENTS

200 g / 7 oz / 1 ½ cup strong white bread flour, plus extra for dusting
 200 g / 7 oz / 1 ½ cup malted granary flour
 ½ tsp easy blend dried yeast
 1 tbsp caster (superfine) sugar
 1 tsp fine sea salt
 100 g / 3 ½ oz / 1 cup rolled porridge oats
 55 g / 2 oz / ½ cup golden linseeds
 55 g / 2 oz / ½ cup hemp seeds
 1 tbsp sunflower oil

Oat, Seed and Almond Bread

786

- Replace 55 g / 2 oz of the malted granary flour with the same weight of ground almonds for an added nut texture and flavour.



787

MAKES 1 LOAF

Potato Bread



PREPARATION TIME 2 HOURS
30 MINUTES

COOKING TIME 35-40 MINUTES

INGREDIENTS

400 g / 14 oz / 2 $\frac{3}{4}$ cups strong white bread flour, plus extra for dusting
 $\frac{1}{2}$ tsp easy blend dried yeast
 1 tbsp caster (superfine) sugar
 1 tsp fine sea salt
 1 tbsp olive oil
 150 g / 5 $\frac{1}{2}$ oz / $\frac{3}{4}$ cup mashed potato

- Mix together the flours, yeast, sugar and salt. Stir the oil and 150 ml of warm water into the mashed potato.
- Stir the liquid into the dry ingredients then knead on a lightly oiled surface for 10 minutes or until the dough is smooth and elastic.
- Leave the dough to rest, covered with oiled clingfilm, for 1 – 2 hours or until doubled in size.
- Knead the dough for 2 more minutes, then shape it into a long loaf.
- Transfer the loaf to a greased baking tray and cover again with oiled clingfilm. Leave to prove for 1 hour or until doubled in size.
- Meanwhile, preheat the oven to 220°C (200° fan), 430°F, gas 7.
- When the dough has risen, slash the top with a knife.
- Transfer the tray to the top shelf of the oven then quickly throw a small cupful of water onto the floor of the oven and close the door.
- Bake for 35 – 40 minutes or until the loaf sounds hollow when tapped. Transfer the bread to a wire rack and leave to cool.

788

MAKES 24

Parmesan and Black Pepper Shortbread



PREPARATION TIME 20 MINUTES

COOKING TIME 12-15 MINUTES

INGREDIENTS

150 g / 5 oz / $\frac{3}{4}$ cup butter, cubed
 230 g / 8 oz / 1 $\frac{1}{2}$ cup plain (all purpose) flour
 50 g / 1 $\frac{3}{4}$ oz / $\frac{1}{2}$ cup Parmesan, grated
 2 tsp cracked black pepper

- Preheat the oven to 180°C (160° fan), 355°F, gas 4 and line a baking tray with greaseproof paper.
- Rub the butter into the flour and stir in the Parmesan and black pepper.
- Knead gently until the mixture forms a smooth dough then roll out on a lightly floured surface to 5 mm thick.
- Use a cookie cutter to cut out circles and transfer them to the baking tray.
- Bake the biscuits for 12 - 15 minutes, turning the tray round halfway through.
- Transfer the biscuits to a wire rack and leave to cool.

MAKES 36

Pecan Snap Biscuits

- Preheat the oven to 180°C (160° fan), 355F, gas 4 and line 2 baking sheets with greaseproof paper.
- Melt the butter and golden syrup together in a saucepan.
- Mix the flour, sugar and pecans together then stir in the melted butter mixture and the beaten egg.
- Use a teaspoon to portion the mixture onto the baking trays, leaving plenty of room for the biscuits to spread.
- Bake in batches for 12 – 15 minutes or until golden brown.
- Transfer the biscuits to a wire rack and leave to cool and harden.

PREPARATION TIME 10 MINUTES

COOKING TIME 12-15 MINUTES

INGREDIENTS

75 g / 2 ½ oz / ½ cup butter, softened
 100 g / 3 ½ oz / ½ cup golden syrup
 225 g / 8 oz / 1 ½ cups self-raising flour
 100 g / 3 ½ oz / ½ cup caster (superfine) sugar
 75 g / 2 ½ oz / ¾ cup pecan nuts, finely chopped
 1 large egg, beaten



790

MAKES 36

Waffle Biscuits

PREPARATION TIME 10 MINUTES

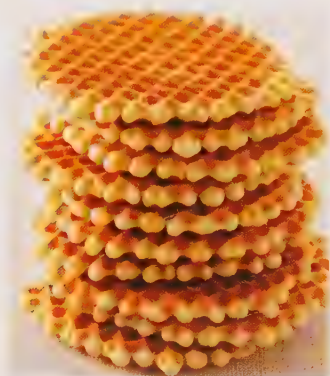
COOKING TIME 1 MINUTE

INGREDIENTS

110 g / 4 oz / ½ cup butter, softened
 3 large eggs, beaten
 150 g / 5 ½ oz / ⅓ cup caster (superfine) sugar

2 tsp baking powder
 225 g / 8 oz / 1 ½ cups self-raising flour
 1 tsp ground star anise

- Beat all the ingredients together until smooth.
- Heat a pizzelle iron on the hob until very hot, then add a heaped teaspoon of batter to each waffle indent and close the two halves together.
- Cook the waffles for 30 seconds to 1 minute or until cooked through.
- Repeat with the rest of the mixture, allowing the waffles to cool and crisp on a wire rack.



791

MAKES 20

Pine Nut Crescent Biscuits

PREPARATION TIME 20 MINUTES

COOKING TIME 15-20 MINUTES

INGREDIENTS

175 g / 6 oz / 1 ¼ cup plain (all purpose) flour
 55 g / 2 oz / ½ cup ground almonds

75 g / 2 ½ oz / ½ cup light brown sugar
 150 g / 5 oz / ⅓ cup butter, cubed
 100 g / 3 ½ oz / ¾ cup pine nuts

- Preheat the oven to 180°C (160° fan), 355F, gas 4 and line a baking tray with greaseproof paper.
- Mix together the flour, ground almonds and caster (superfine) sugar in a bowl, then rub in the butter.
- Knead gently with the pine nuts until the mixture forms a smooth dough.
- Divide the dough into 20 balls and then roll them into a sausage shape and curve round into crescents.
- Bake the biscuits for 15 - 20 minutes, turning the tray round halfway through.
- Transfer the biscuits to a wire rack and leave to cool.



792

MAKES 24

Raspberry Viennese Shortbread



PREPARATION TIME 10 MINUTES

COOKING TIME 15-20 MINUTES

INGREDIENTS

175 g / 6 oz / $\frac{3}{4}$ cup butter, softened
 50 g / 1 $\frac{3}{4}$ oz / $\frac{1}{4}$ cup caster
 (superfine) sugar
 4 tbsp raspberry syrup
 175 g / 6 oz / 1 $\frac{1}{4}$ cup self-raising
 flour

- Preheat the oven to 170°C (150° fan), 340°F, gas 3 and line 2 baking trays with non-stick baking mats.
- Cream the butter, sugar and raspberry syrup together with an electric whisk until pale and well whipped then stir in the flour.
- Spoon the mixture into a piping bag fitted with a large star nozzle and pipe 12 swirls onto each tray.
- Bake the biscuits for 15 – 20 minutes or until they are lightly golden.
- Transfer the biscuits to a wire rack and leave to cool completely.

Almond Viennese Shortbread

793

- Replace the raspberry syrup in the recipe with almond syrup for a nutty hint to these shortbreads.

794

MAKES 24

Pistachio Cookies



PREPARATION TIME 15 MINUTES

COOKING TIME 20-25 MINUTES

INGREDIENTS

125 g / 4 $\frac{1}{2}$ oz / $\frac{1}{2}$ cup butter, cubed
 125 g / 4 $\frac{1}{2}$ oz / $\frac{3}{4}$ cup plain (all
 purpose) flour
 125 g / 4 $\frac{1}{2}$ oz / $\frac{1}{2}$ cup caster
 (superfine) sugar
 3 large egg yolks
 200 g / 7 oz / 1 $\frac{3}{4}$ cup pistachio nuts,
 finely chopped

- Preheat the oven to 180°C (160° fan), 355°F, gas 4 and line a baking tray with greaseproof paper.
- Rub the butter into the flour with a pinch of salt then stir in the sugar.
- Beat the egg yolks and stir them into the dry ingredients
- Bring the mixture together into a soft dough and space tablespoons of the mixture out on the baking tray. Sprinkle the biscuits liberally with chopped pistachios.
- Bake the biscuits for 20 – 25 minutes or until golden brown.
- Transfer the biscuits to a wire rack and leave to cool.

Pistachio White Chocolate Cookies

795

- Replace 100 g / 3 $\frac{1}{2}$ oz of the pistachios with the same weight of chopped white chocolate for another flavour and texture to these cookies.

Raisin Rock Cookies



Raisin, Sultana and Currant Rock Cookies

797

- Replace 55 g / 2 oz of the raisins with 30 g / 1 oz each of currants and sultanas for added flavour and texture.

Raisin Marshmallow Rock Cookies

798

- Replace 55 g / 2 oz of the raisins with the same weight of mini marshmallow for an additional chewy texture.

PREPARATION TIME 15 MINUTES

COOKING TIME 10-12 MINUTES

INGREDIENTS

100 g / 3 ½ oz / ½ cup butter
 200 g / 7 oz / 1 ½ cup self-raising flour
 100 g / 3 ½ oz / ½ cup caster (superfine) sugar
 100 g / 3 ½ oz / 1 ½ cup raisins
 1 large egg
 2 tbsp whole milk

- Preheat the oven to 200°C (180° fan), 390°F, gas 6 and grease a large baking tray.
- Rub the butter into the flour until the mixture resembles fine breadcrumbs then stir in the sugar and raisins.
- Beat the egg with the milk and stir it into the dry ingredients to make a sticky dough.
- Use a dessert spoon to portion the mixture onto the baking tray, flattening the cookies a bit with the back of the spoon but leaving the surface quite rough.
- Bake the cookies for 15 minutes then transfer them to a wire rack and leave to cool.

799

MAKES 1

Poppy Seed Twist Bread



PREPARATION TIME 2 HOURS
30 MINUTES

COOKING TIME 25-30 MINUTES

INGREDIENTS

400 g / 14 oz / 2 $\frac{3}{4}$ cups strong white bread flour, plus extra for dusting
 $\frac{1}{2}$ tsp easy blend dried yeast
 1 tbsp caster (superfine) sugar
 1 tsp fine sea salt
 1 tbsp olive oil
 1 egg, beaten
 4 tbsp poppy seeds

- Mix together the flour, yeast, sugar and salt. Stir in the oil and 280 ml of warm water.
- Knead the mixture on a lightly oiled surface for 10 minutes or until smooth and elastic.
- Leave the dough to rest, covered with oiled clingfilm, for 1 – 2 hours or until doubled in size.
- Knead the dough again then divide it into two batons.
- Twist them together and transfer to a greased baking tray. Cover with oiled clingfilm and leave to prove for 1 hour or until doubled in size.
- Preheat the oven to 220°C (200° fan), 430F, gas 7.
- Brush the loaf with egg and sprinkle with poppy seeds.
- Bake for 25 – 30 minutes or until the loaf sounds hollow when you tap it underneath.
- Transfer to a wire rack and leave to cool.

Two Poppy Seed Bread

800

- Use a mixture of white and black poppy seeds on the bread for an additional colour and flavour contrast.

801

MAKES 16

Parmesan and Prosciutto Palmiers



PREPARATION TIME 10 MINUTES
COOKING TIME 15-20 MINUTES

INGREDIENTS

250 g / 9 oz all-butter puff pastry
 1 egg, beaten
 8 slices prosciutto
 60 g / 2 oz / $\frac{1}{2}$ cup Parmesan, finely grated
 2 tbsp poppy seeds

- Preheat the oven to 220°C (200° fan), 430F, gas 7 and line a baking tray with non-stick baking paper.
- Roll out the pastry on a floured surface into a large rectangle.
- Brush the surface with egg and lay out the ham slices so that they overlap each other slightly.
- Sprinkle over the grated Parmesan then, starting at one long edge, roll the pastry up into a tight sausage, stopping when you get to the centre.
- Roll up the other side of the pastry to meet the first in the middle then use a sharp knife to cut the roll into 1 cm thick slices and spread them out on the baking tray.
- Brush the palmiers with egg and sprinkle with poppy seeds then bake in the oven for 15 – 20 minutes or until golden brown and cooked through.
- Transfer the pastries to a wire rack to cool a little and serve warm.

Parmesan and Sundried Tomato Palmiers

802

- Replace the prosciutto with 55 g / 2 oz finely chopped sundried tomatoes for a Mediterranean-feeling flavour to these Palmiers.

803

MAKES 16 Poppy Seed and Hazelnut Shortbread

- Preheat the oven to 180°C (160° fan), 355F, gas 4 and line a baking tray with greaseproof paper.
- Mix together the flour and caster (superfine) sugar in a bowl, then rub in the butter.
- Knead gently with the poppy seeds and hazelnuts until the mixture forms a smooth dough then roll it into a log, 7 cm in diameter.
- Cut the log into 1cm slices and spread the shortbread out on the baking tray.
- Bake the biscuits for 15-20 minutes, turning the tray round halfway through.
- Transfer the biscuits to a wire rack and leave to cool.

PREPARATION TIME 20 MINUTES

COOKING TIME 15-20 MINUTES

INGREDIENTS

230 g / 8 oz / 1 ½ cup plain (all purpose) flour
 75 g / 2 ½ oz / ½ cup caster (superfine) sugar
 150 g / 5 oz / ⅔ cup butter, cubed
 4 tbsp poppy seeds
 50 g / 1 ¾ oz / ½ cup hazelnuts, finely chopped



Poppy Seed and Hazelnut Shortbread Biscuits

804

- Use 30 g / 1 oz finely chopped almonds in place of 30 g / 1 oz of the chopped hazelnuts for two different nut flavours.

805

MAKES 1 Wholemeal Poppy Seed Bread

- Mix together the flours, yeast, sugar and salt. Stir in the oil and 280 ml of warm water.
- Knead the mixture on a lightly oiled surface with your hands for 10 minutes or until smooth and elastic.
- Leave the dough to rest in a lightly oiled bowl, covered with oiled clingfilm, for 1 – 2 hours.
- Knead it for 2 more minutes, then shape into a round loaf on a greased baking tray.
- Cover with oiled clingfilm and leave to prove for 1 hour or until doubled in size.
- Preheat the oven to 220°C (200° fan), 430F, gas 7.
- Sprinkle the loaf with poppy seeds.
- Transfer the tray to the top shelf of the oven then quickly throw a small cupful of water onto the oven floor and close the door.
- Bake for 35 - 40 minutes or until the loaf sounds hollow when you tap it underneath.

PREPARATION TIME 2 HOURS
30 MINUTES

COOKING TIME 35-40 MINUTES

INGREDIENTS

300 g / 10 ½ oz / 2 cup stoneground wholemeal flour
 100 g / 3 ½ oz / ¾ cup strong white bread flour, plus extra for dusting
 ½ tsp easy blend dried yeast
 2 tbsp caster (superfine) sugar
 1 tsp fine sea salt
 1 tbsp olive oil
 3 tbsp poppy seeds



Wholemeal Sesame Seed Bread

806

- Replace the poppy seeds in the recipe with white sesame seeds for a different look and flavour to the bread.

MAKES 1 LOAF

Wholemeal Honey and Nut Bread



Honey and Nut Bread

808

- Replace the stoneground wholemeal flour in the recipe with an additional 200 g / 7 oz of strong white bread flour for a white version of this bread.

Wholemeal Honey Oat Bread

809

- Instead of using nuts for the topping, use 30 g / 1 oz rolled porridge oats for a softer texture to the topping.

PREPARATION TIME 2 HOURS

30 MINUTES

COOKING TIME 35-40 MINUTES

INGREDIENTS

200 g / 7 oz / 1 ½ cup strong white bread flour, plus extra for dusting
 200 g / 7 oz / 1 ½ cup stoneground wholemeal flour
 ½ tsp easy blend dried yeast
 4 tbsp runny honey
 1 tsp fine sea salt
 1 tbsp olive oil

FOR THE TOPPING

3 tbsp runny honey
 2 tbsp sunflower seeds
 25 g / 1 oz / ¼ cup blanched almonds
 25 g / 1 oz / ¼ cup walnuts, chopped

- Mix together the flours, yeast, sugar and salt.
- Stir in the oil into 280 ml warm water, then mix with the dry ingredients.
- Knead the mixture on a lightly oiled surface for 10 minutes or until smooth and elastic.
- Leave the dough to rest in an oiled bowl for 1 – 2 hours or until doubled in size.
- Roll the dough with your hands into a fat sausage, then turn it 90° and roll it tightly the other way. Tuck the ends under and transfer the dough to the tin, keeping the seam underneath.
- Cover the tin loosely with oiled clingfilm and leave to prove for 45 minutes.
- Preheat the oven to 220°C (200° fan), 430°F, gas 7.
- Bake for 35 – 40 minutes or until the loaf sounds hollow when you tap it underneath.
- Mix the honey with the seed and nuts and spoon it over the loaf.
- Transfer the bread to a wire rack and leave to cool completely before slicing.

810

MAKES 36 Raisin Cookies

- Preheat the oven to 170°C (150° fan), 340°F, gas 3 and line 2 baking sheets with greaseproof paper.
- Cream together the two sugars, butter and vanilla extract until pale and well whipped then beat in the egg and yolk, followed by the flour and raisins.
- Drop tablespoons of the mixture onto the prepared trays, leaving plenty of room to spread.
- Bake the cookies in batches for 12 – 15 minutes or until the edges are starting to brown, but the centres are still chewy.
- Transfer to a wire rack and leave to cool.

PREPARATION TIME 10 MINUTES

COOKING TIME 12-15 MINUTES

INGREDIENTS

175 g / 6 oz / $\frac{3}{4}$ cup butter, melted
 225 g / 8 oz / 1 $\frac{1}{2}$ cups light brown sugar
 100 g / 3 $\frac{1}{2}$ oz / $\frac{1}{2}$ cup caster (superfine) sugar
 1 tsp vanilla extract
 1 egg, plus 1 egg yolk
 250 g / 9 oz / 1 $\frac{3}{4}$ cups self-raising flour
 100 g / 3 $\frac{1}{2}$ oz / $\frac{1}{2}$ cup raisins



Sultana Cherry Cookies

811

- Replace the raisins in the recipe with 75 g / 3 oz of sultanas and 30 g / 1 oz of chopped cocktail cherries.

812

MAKES 12 Raspberry Rock Cookies

- Preheat the oven to 200°C (180° fan), 390°F, gas 6 and grease a large baking tray.
- Rub the butter into the flour until the mixture resembles fine breadcrumbs then stir in the sugar and raspberries.
- Beat the egg with the milk and stir it into the dry ingredients to make a sticky dough.
- Use a dessert spoon to portion the mixture onto the baking tray, flattening the cookies a bit with the back of the spoon but leaving the surface quite rough.
- Bake the cookies for 15 minutes then transfer them to a wire rack and leave to cool.

PREPARATION TIME 15 MINUTES

COOKING TIME 15 MINUTES

INGREDIENTS

100 g / 3 $\frac{1}{2}$ oz / $\frac{1}{2}$ cup butter
 200 g / 7 oz / 1 $\frac{1}{2}$ cup self-raising flour
 100 g / 3 $\frac{1}{2}$ oz / $\frac{1}{2}$ cup caster (superfine) sugar
 100 g / 3 $\frac{1}{2}$ oz / $\frac{3}{4}$ cup raspberries
 1 large egg
 2 tbsp whole milk



Mixed Berry Rock Cookies

813

- Use 100 g / 3 $\frac{1}{2}$ oz frozen mixed berries that have been thawed instead of the raspberries for a more complex tasting rock cookies.

814

MAKES 1 LOAF

Rice Bread



PREPARATION TIME 2 HOURS
30 MINUTES

COOKING TIME 35-40 MINUTES

INGREDIENTS

300 g / 10 ½ oz / 2 cup strong white bread flour, plus extra for dusting
½ tsp easy blend dried yeast
1 tbsp caster (superfine) sugar
1 tsp fine sea salt
300 g / 10 ½ oz / 1 ¾ cup cooked white rice, cooled
1 tbsp olive oil

- Mix together the flour, yeast, sugar, and salt. Stir the rice and oil into 280 ml of warm water and mix with the dry ingredients.
- Knead the dough on a lightly oiled surface for 10 minutes or until smooth and elastic.
- Leave the dough to rest, covered with oiled clingfilm, for 1 – 2 hours or until doubled in size.
- Roll the dough into a fat sausage. Turn it 90° and roll it tightly the other way then tuck the ends under and transfer the dough to a greased loaf tin, keeping the seam underneath.
- Cover the tin and leave to prove for 1 hour.
- Preheat the oven to 220°C (200° fan), 430°F, gas 7.
- Bake for 35 – 40 minutes or until the loaf sounds hollow when you tap it underneath.

Rice and Soy Bread

815

- Add 30 ml / 1 fl. oz to the water before incorporating into the dry ingredients for an added savoury, Japanese flavour to the bread.

816

SERVES 8

Vanilla Swiss Roll



PREPARATION TIME 45 MINUTES

COOKING TIME 15-20 MINUTES

INGREDIENTS

100 g / 3 ½ oz / ¾ cup self-raising flour
1 tsp baking powder
100 g / 3 ½ oz / ½ cup caster (superfine) sugar
100 g / 3 ½ oz / ½ cup butter
2 large eggs
1 tsp vanilla extract

TO DECORATE

300 ml / 10 ½ fl. oz / 1 ¼ cups double cream
2 tbsp icing (confectioners) sugar
1 tsp vanilla extract
28 g / 1 oz dark chocolate (minimum 60 % cocoa solids)

- Preheat the oven to 180°C (160° fan), 355°F, gas 4 and grease and line a Swiss roll tin.
- Put all of the cake ingredients in a large mixing bowl and whisk them together with an electric whisk for 4 minutes or until pale and well whipped.
- Spoon the mixture into the tin.
- Bake for 15 - 20 minutes.
- Turn the cake out onto greaseproof paper and roll up the cake whilst warm, using the greaseproof paper to help you.
- Leave the cake to cool.
- Whip the cream with the icing (confectioners) sugar and vanilla extract. Carefully unroll the cake and spread it with cream before rerolling.
- Melt the chocolate in a microwave or bain marie then use it to fill a small paper piping bag.
- Pipe lines across the width of the cake and leave to set.

Vanilla Strawberry Swiss Roll

817

- Instead of using melted chocolate to decorate this Swiss roll, use strawberry sauce instead for an added colour and flavour.

818

MAKES 1 LOAF Dried Fig and Honey Bread

- Mix together the flours, yeast, honey, figs and salt. Stir the oil into 280 ml of warm water.
- Stir the liquid into the dry ingredients then knead on a lightly oiled surface for 10 minutes or until the dough is smooth and elastic.
- Leave the dough to rest, covered with oiled clingfilm, for 1 – 2 hours or until doubled in size.
- Knead the dough for 2 more minutes, then shape it into a round loaf.
- Transfer the loaf to a greased baking tray and cover again with oiled clingfilm. Leave to prove for 1 hour.
- Preheat the oven to 220°C (200° fan), 430F, gas 7.
- When the dough has risen, slash the top with a knife and dust with flour.
- Bake for 35 – 40 minutes. Transfer the bread to a wire rack and leave to cool.

PREPARATION TIME 2 HOURS

30 MINUTES

COOKING TIME 35-40 MINUTES

INGREDIENTS

400 g / 14 oz / 2 ⅔ cups strong white bread flour, plus extra for dusting
 ½ tsp easy blend dried yeast
 3 tbsp runny honey
 100 g / 3 ½ oz / ½ cup dried figs, quartered
 1 tsp fine sea salt
 1 tbsp olive oil



Raisin and Honey Bread

819

- Instead of using fig in the bread, use 75 g / 3 oz raisins incorporating them well into the dough before kneading.

820

MAKES 1 Wholemeal Sesame Bread

- Mix together the flours, yeast, sugar, half of the sesame seeds and the salt. Stir the oil into 280 ml of warm water then stir it into the dry ingredients.
- Knead the mixture on a lightly oiled surface with your hands for 10 minutes or until smooth and elastic.
- Leave the dough to rest in a lightly oiled bowl, covered with oiled clingfilm, for 1 – 2 hours.
- Knead it for 2 more minutes, then shape into a long loaf on a greased baking tray.
- Cover with oiled clingfilm and leave to prove for 1 hour.
- Preheat the oven to 220°C (200° fan), 430F, gas 7.
- Sprinkle the bread with sesame seeds then slash the top with a knife.
- Bake for 25 - 30 minutes or until the loaf sounds hollow when you tap it underneath.
- Transfer to a wire rack and leave to cool.

PREPARATION TIME 2 HOURS

30 MINUTES

COOKING TIME 25-30 MINUTES

INGREDIENTS

300 g / 10 ½ oz / 2 cup stoneground wholemeal flour
 100 g / 3 ½ oz / ⅔ cup strong white bread flour, plus extra for dusting
 ½ tsp easy blend dried yeast
 2 tbsp caster (superfine) sugar
 50 g / 1 ¾ oz / ½ cup sesame seeds
 1 tsp fine sea salt
 1 tbsp sesame oil
 1 egg, beaten



Sesame and Orange Bread

821

- Incorporate 1 tbsp orange flower water and the finely grated zest of 1 orange into the dough before kneading for a citrus take on this bread.

822

MAKES 16

Lemon and Semolina Shortbread



PREPARATION TIME 20 MINUTES

COOKING TIME 15-20 MINUTES

INGREDIENTS

175 g / 6 oz / 1 ¼ cup plain (all purpose) flour
 55 g / 2 oz / ½ cup fine semolina
 75 g / 2 ½ oz / ⅓ cup caster (superfine) sugar
 150 g / 5 oz / ⅓ cup butter, cubed
 1 lemon, zest finely grated

- Preheat the oven to 180°C (160° fan), 355F, gas 4 and line a baking tray with greaseproof paper.
- Mix together the flour, semolina and caster (superfine) sugar in a bowl, then rub in the butter and lemon zest.
- Knead gently until the mixture forms a smooth dough then form into cylinder 6 cm in diameter.
- Slice the roll into 1 cm thick slices and spread them out on the baking tray.
- Bake the biscuits for 15 - 20 minutes, turning the tray round halfway through.
- Transfer the biscuits to a wire rack and leave to cool.

Orange Polenta Shortbread

823

- Replace the lemon in the recipe with the same amount of orange zest and use polenta instead of semolina for a crunchier texture.

824

MAKES 16

Sultana Shortbread Biscuits



PREPARATION TIME 20 MINUTES

COOKING TIME 15-20 MINUTES

INGREDIENTS

230 g / 8 oz / 1 ½ cup plain (all purpose) flour
 75 g / 2 ½ oz / ⅓ cup caster (superfine) sugar
 150 g / 5 oz / ⅓ cup butter, cubed
 50 g / 1 ¾ oz / ¼ cup sultanas

- Preheat the oven to 180°C (160° fan), 355F, gas 4 and line a baking tray with greaseproof paper.
- Mix together the flour and caster (superfine) sugar in a bowl, then rub in the butter.
- Knead gently with the sultanas until the mixture forms a smooth dough then form into a cylinder 6 cm in diameter.
- Slice the roll into 1 cm thick slices and spread them out on the baking tray.
- Bake the biscuits for 15 - 20 minutes, turning the tray round halfway through.
- Transfer the biscuits to a wire rack and leave to cool.

Sultana Cherry Shortbread Biscuits

825

- Replace half of the sultanas with the same weight of chopped cocktail cherries.

Nutmeg Cross Biscuits



Cinnamon Cross Biscuits

827

- Use 1 tsp of ground cinnamon in the icing instead of the nutmeg for an alternative spiced flavour.

Ginger Cross Biscuits

828

- Use 1 tsp of ground ginger in the icing instead of the nutmeg for a spicy, warming flavour.

PREPARATION TIME 10 MINUTES

COOKING TIME 12-15 MINUTES

INGREDIENTS

75 g / 2 ½ oz / ⅓ cup butter, softened
 100 g / 3 ½ oz / ⅓ cup golden syrup
 225 g / 8 oz / 1 ½ cups self-raising flour
 100 g / 3 ½ oz / ½ cup caster (superfine) sugar
 1 tsp nutmeg, freshly grated
 1 large egg, beaten

TO DECORATE

4 tbsp icing (confectioners) sugar
 1 tsp nutmeg, freshly grated

- Preheat the oven to 180°C (160° fan), 355°F, gas 4 and line 2 baking sheets with greaseproof paper.
- Melt the butter and golden syrup together in a saucepan.
- Mix the flour, sugar and nutmeg together then stir in the melted butter mixture and the beaten egg.
- Use a teaspoon to portion the mixture onto the baking trays, leaving plenty of room for the biscuits to spread.
- Bake in batches for 12 – 15 minutes or until golden brown.
- Transfer the biscuits to a wire rack and leave to cool and harden.
- To make the icing, mix the icing (confectioners) sugar and nutmeg together then add enough water, drop by drop, to form a thick icing. Spoon it into a piping bag and pipe a cross onto each biscuit.

829

MAKES 1 LOAF

Hedgehog Rye Bread



PREPARATION TIME 2 HOURS
30 MINUTES

COOKING TIME 35-40 MINUTES

INGREDIENTS

200 g / 7 oz / 1 ½ cup strong white bread flour, plus extra for dusting
200 g / 7 oz / 1 ½ cups rye flour
½ tsp easy blend dried yeast
1 tbsp caster (superfine) sugar
1 tsp fine sea salt
1 tbsp olive oil

- Mix together the flours, yeast, sugar and salt. Stir in the oil and 280 ml of warm water.
- Knead on a lightly oiled surface for 10 minutes or until the dough is smooth and elastic.
- Leave the dough to rest, covered with oiled clingfilm, for 1 – 2 hours or until doubled in size.
- Knead the dough for 2 more minutes, then shape it into a round loaf.
- Transfer the loaf to a greased baking tray and cover again with oiled clingfilm. Leave to prove for 1 hour.
- Preheat the oven to 220°C (200° fan), 430F, gas 7.
- When the dough has risen, use a pair of oiled scissors to snip the top into points.
- Bake for 35 – 40 minutes or until the loaf sounds hollow when tapped. Transfer the bread to a wire rack and leave to cool.

Hedgehog Granary Bread

830

- Instead of using rye flour, use the same weight of malted granary flour for an alternative flour and texture to the bread.

831

MAKES 1 LOAF

Cinnamon and Walnut Bread



PREPARATION TIME 2 HOURS
30 MINUTES

COOKING TIME 35-40 MINUTES

INGREDIENTS

200 g / 7 oz / 1 ½ cup strong white bread flour, plus extra for dusting
200 g / 7 oz / 1 ½ cup stoneground wholemeal flour
½ tsp easy blend dried yeast
1 tbsp caster (superfine) sugar
2 tsp ground cinnamon
1 tsp fine sea salt
100 g / 3 ½ oz / ¾ cup walnuts, chopped
1 tbsp walnut oil

- Mix together the flours, yeast, sugar, cinnamon, salt and walnuts. Stir the oil into 280 ml of warm water.
- Knead on a lightly oiled surface for 10 minutes or until the dough is smooth and elastic.
- Leave the dough to rest, covered with oiled clingfilm, for 1 – 2 hours or until doubled in size.
- Knead the dough for 2 more minutes, then shape it into a round loaf.
- Transfer the loaf to a greased baking tray and cover again with oiled clingfilm. Leave to prove for 1 hour.
- Preheat the oven to 220°C (200° fan), 430F, gas 7.
- When the dough has risen, slash the top with a knife.
- Bake for 35 – 40 minutes or until the loaf sounds hollow when tapped. Transfer the bread to a wire rack and leave to cool.

Walnut Allspice Bread

832

- Use 1 tbsp ground allspice in place of the ground cinnamon for an alternative wintery flavour to the bread.

833

MAKES 1 LOAF Chestnut and Chorizo Bread

- Mix together the flours, yeast, sugar and salt. Stir the chorizo into 280 ml of warm water and stir it into the dry ingredients.
- Knead the mixture on a lightly oiled surface for 10 minutes or until the dough is smooth and elastic.
- Leave the dough to rest in a lightly oiled bowl, covered with oiled clingfilm, for 1 – 2 hours.
- Punch the dough with your fist to knock out the air then knead it for 2 more minutes.
- Transfer the dough to a greased baking tray and cover with oiled clingfilm. Leave to prove for 1 hour or until doubled in size.
- Preheat the oven to 220°C (200° fan), 430F, gas 7.
- Bake for 35 – 40 minutes or until the loaf sounds hollow when you tap it underneath. Transfer the bread to a wire rack and leave to cool completely before slicing.

PREPARATION TIME 2 HOURS
30 MINUTES

COOKING TIME 35-40 MINUTES

INGREDIENTS

200 g / 7 oz / 1 ½ cup strong white bread flour, plus extra for dusting
200 g / 7 oz / 1 ½ cup chestnut flour
½ tsp easy blend dried yeast
1 tbsp caster (superfine) sugar
1 tsp fine sea salt
200 g / 7 oz cooking chorizo, cubed



Smoked Paprika Chorizo Bread

834

- Replace the chestnut flour with the same weight of strong white bread flour and add 1 tbsp of smoked paprika to the flour mixture before mixing for a smokey, Spanish flavour.

835

MAKES 1 LOAF Rye Bread

- Mix together the flour, yeast, treacle, malt extract and salt. Stir the oil into 280 ml of warm water.
- Stir the liquid into the dry ingredients then knead on a lightly oiled surface for 10 minutes.
- Leave the dough to rest, covered with oiled clingfilm, for 1 – 2 hours or until doubled in size.
- Knead the dough for 2 more minutes, then shape it into a round loaf.
- Transfer the loaf to a greased baking tray and cover again with oiled clingfilm. Leave to prove for 1 hour or until doubled in size.
- Preheat the oven to 220°C (200° fan), 430F, gas 7.
- When the dough has risen, score the top with a knife and dust with flour.
- Bake for 35 – 40 minutes or until the loaf sounds hollow when tapped. Transfer the bread to a wire rack and leave to cool.

PREPARATION TIME 2 HOURS
30 MINUTES

COOKING TIME 35-40 MINUTES

INGREDIENTS

400 g / 14 oz / 2 ¾ cup rye flour, plus extra
for dusting
1 tsp easy blend dried yeast
1 tbsp treacle
1 tbsp malt extract
1 tsp fine sea salt
1 tbsp olive oil



Rye Whisky Bread

836

- Add 30 ml / 1 fl. oz of whisky, preferably rye, to the wet ingredients for an added complex flavour to the bread.

Orange Shortbread Hearts



Chocolate Shortbread Hearts

838

- Replace 30 g / 1 oz of the plain (all purpose) flour with 30 g / 1 oz of good-quality cocoa powder for a chocolate take on these shortbread hearts.

Lemon Shortbread Hearts

839

- Replace the orange zest with lemon zest and add 1 tsp lemon essence for an added boost of lemon flavour to the shortbread hearts.

PREPARATION TIME 20 MINUTES

COOKING TIME 12-15 MINUTES

INGREDIENTS

175 g / 6 oz / 1 ¼ cups plain (all purpose) flour
 1 orange, zest finely grated
 75g / 2 ½ oz / ½ cup caster (superfine) sugar
 150g / 5 oz / ¾ cup butter, cubed

- Preheat the oven to 180°C (160° fan), 355F, gas 4 and line a baking tray with greaseproof paper.
- Mix together the flour, orange zest and caster (superfine) sugar in a bowl, then rub in the butter.
- Knead gently until the mixture forms a smooth dough then roll out on a lightly floured surface to 5 mm thick.
- Use a heart-shaped cookie cutter to cut out the biscuits and spread them out on the baking tray.
- Bake the biscuits for 12 - 15 minutes, turning the tray round halfway through.
- Transfer the biscuits to a wire rack and leave to cool.

840

MAKES 16 Jam Shortbread Biscuits

- Preheat the oven to 180°C (160° fan), 355°F, gas 4 and line a baking tray with greaseproof paper.
- Mix together the flour and caster (superfine) sugar in a bowl, then rub in the butter.
- Knead gently until the mixture forms a smooth dough then form into a cylinder 6 cm in diameter.
- Slice the roll into 1 cm thick slices and spread them out on the baking tray.
- Make a hollow in the centre of the biscuits with your thumb then add a spoonful of jam to each one.
- Bake the biscuits for 15 - 20 minutes, turning the tray round halfway through.
- Transfer the biscuits to a wire rack and leave to cool.

PREPARATION TIME 20 MINUTES

COOKING TIME 15-20 MINUTES

INGREDIENTS

230 g / 8 oz / 1 ½ cup plain (all purpose) flour
 75 g / 2 ½ oz / ⅓ cup caster (superfine) sugar
 150 g / 5 oz / ⅔ cup butter, cubed
 4 tsp strawberry jam
 4 tsp raspberry jam
 4 tsp apricot jam
 4 tsp plum jam



Marmalade Shortbread Biscuits

841

- Use good-quality orange marmalade instead of jam to fill these biscuits for a citrus take on them.

842

MAKES 20 Iced Almond Shortbread Biscuits

- Preheat the oven to 180°C (160° fan), 355°F, gas 4 and line a baking tray with greaseproof paper.
- Mix together the flour, ground almonds and caster (superfine) sugar in a bowl, then rub in the butter.
- Knead gently until the mixture forms a smooth dough.
- Divide the dough into 20 balls and shape them into short fingers.
- Bake the biscuits for 15 - 20 minutes, turning the tray round halfway through.
- Transfer the biscuits to a wire rack and leave to cool.
- Mix the icing (confectioners) sugar with just enough water to form a thick icing. Spoon it into a piping bag and pipe a zigzag pattern on top of each biscuit.

PREPARATION TIME 20 MINUTES

COOKING TIME 15-20 MINUTES

INGREDIENTS

175 g / 6 oz / 1 ¼ cups plain (all purpose) flour
 55 g / 2 oz / ½ cup ground almonds
 75 g / 2 ½ oz / ⅓ cup caster (superfine) sugar
 150 g / 5 oz / ⅔ cup butter, cubed
 4 tbsp icing (confectioners) sugar



Cherry Almond Shortbread Biscuits

843

- Add 75 g / 3 oz chopped cocktail cherries to the biscuit dough before baking. Leave the biscuits un-iced before serving.

844

MAKES 1 LOAF

Rye and Caraway Seed Bread



PREPARATION TIME 2 HOURS
30 MINUTES

COOKING TIME 35-40 MINUTES

INGREDIENTS

200 g / 7 oz / 1 ½ cup strong white bread flour, plus extra for dusting
200 g / 7 oz / 1 ½ cups rye flour
½ tsp easy blend dried yeast
1 tbsp caster (superfine) sugar
1 tbsp caraway seeds
1 tsp fine sea salt
1 tbsp olive oil

- Mix together the flours, yeast, sugar, caraway and salt. Stir in the oil and 280 ml of warm water.
- Knead on a lightly oiled surface for 10 minutes or until the dough is smooth and elastic.
- Leave the dough to rest, covered with oiled clingfilm, for 1 – 2 hours or until doubled in size.
- Knead the dough for 2 more minutes, then shape it into a round loaf.
- Transfer the loaf to a greased baking tray and cover again with oiled clingfilm. Leave to prove for 1 hour.
- Preheat the oven to 220°C (200° fan), 430°F, gas 7.
- When the dough has risen, dust the top with flour.
- Bake for 35 – 40 minutes or until the loaf sounds hollow when tapped. Transfer the bread to a wire rack and leave to cool.

Rye, Cumin and Onion Seed Bread

845

- Replace the caraway seeds in the recipe with an even mixture of cumin and onion seeds before shaping and baking.

846

SERVES 8

Poppy Seed Loaf Cake



PREPARATION TIME 10 MINUTES

COOKING TIME 35-40 MINUTES

INGREDIENTS

150 g / 5 ½ oz / 1 cup self-raising flour
150 g / 5 ½ oz / ¾ cup caster (superfine) sugar
150 g / 5 ½ oz / ¾ cup butter
3 eggs
1 tsp baking powder
1 tsp vanilla extract

TO DECORATE

2 tbsp poppy seeds

- Preheat the oven to 180°C (160° fan), 355°F, gas 4 and grease and line a small loaf tin.
- Put all of the cake ingredients in a large mixing bowl and whisk them together with an electric whisk for 4 minutes or until pale and well whipped.
- Scrape the mixture into the tin and level the top with a spatula then sprinkle with the poppy seeds.
- Bake for 35 - 40 minutes. The cake is ready when a toothpick inserted in the centre comes out clean.
- Transfer the cake to a wire rack to cool completely.

Poppy Seed Lemon Loaf Cake

847

- Combine the juice of 2 lemons with 200g of icing sugar and warm gently, stirring until smooth. Puncture the loaf cake all over before drizzling over the cake.

848

SERVES 10

Pine Nut, Raisin and Pumpkin Seed Loaf

- Preheat the oven to 180°C (160° fan), 355F, gas 4 and grease and line a small loaf tin.
- Put the flour, sugar, butter, eggs and baking powder in a large mixing bowl and whisk them together with an electric whisk for 4 minutes or until pale and well whipped.
- Fold in the pine nuts and raisins then scrape the mixture into the tin and level the top with a spatula.
- Sprinkle with the pumpkins seeds and demerara sugar then bake for 35 - 40 minutes.
- The cake is ready when a toothpick inserted comes out clean.
- Transfer the cake to a wire rack to cool completely.

PREPARATION TIME 20 MINUTES

COOKING TIME 35-40 MINUTES

INGREDIENTS

150 g / 5 ½ oz / 1 cup self-raising flour
 150 g / 5 ½ oz / ¾ cup caster (superfine) sugar
 150 g / 5 ½ oz / ¾ cup butter
 3 large eggs
 1 tsp baking powder
 75 g / 2 ½ oz / ¾ cup pine nuts
 75 g / 2 ½ oz / ¾ cup raisins

TO DECORATE

3 tbsp pumpkin seeds
 2 tbsp demerara sugar



Pine Nut, Chocolate and Pumpkin Seed Loaf

849

- Instead of using raisins in the dough, use 100 g / 3 ½ oz chopped chocolate for a sweet hit to this bread.

850

SERVES 8

Sunflower and Black Sesame Cake Bread

- Preheat the oven to 170°C (150° fan), 340F, gas 3 and line a round cake tin with greaseproof paper.
- Sieve the flour and baking powder into a mixing bowl and add the butter and eggs.
- Beat the mixture with an electric whisk for 4 minutes or until smooth and well whipped.
- Scrape the mixture into the tin and sprinkle with sunflower seeds and black sesame seeds.
- Bake for 35 minutes or until a skewer inserted comes out clean.
- Transfer the cake to a wire rack and leave to cool completely before serving.

PREPARATION TIME 10 MINUTES

COOKING TIME 35 MINUTES

INGREDIENTS

300 g / 10 ½ oz / 1 cup self-raising flour
 2 tsp baking powder
 250 g / 9 oz / 1 ¼ cup butter, softened
 4 large eggs
 50 g / 1 ¾ oz / ½ cup sunflower seeds
 25 g / 1 oz / ¼ cup black sesame seeds



Apricot and Black Sesame Cake Bread

851

- Omit the sunflower seeds from the recipe and add 55 g / 2 oz apricot jam to the batter, swirling it in the tin, before baking.

852

SERVES 8

Fig, Rosemary and Prosciutto Loaf Cake



PREPARATION TIME 10 MINUTES

COOKING TIME 55 MINUTES

INGREDIENTS

300 g / 10 ½ oz / 2 cup self-raising flour
 2 tsp baking powder
 250 g / 9 oz / 1 ¼ cup butter, softened
 5 large eggs
 100 g 3 ½ oz / ½ cup dried figs, chopped
 6 slices prosciutto, chopped
 2 tbsp fresh rosemary, chopped

- Preheat the oven to 170°C (150° fan), 340F, gas 3 and line a large loaf tin with non-stick baking paper.
- Sieve the flour and baking powder into a mixing bowl and add the butter and eggs.
- Beat the mixture with an electric whisk for 4 minutes or until smooth and well whipped.
- Fold in the figs, prosciutto and rosemary then scrape the mixture into the loaf tin.
- Bake for 55 minutes or until a skewer inserted in the centre comes out clean.
- Transfer the cake to a wire rack and leave to cool completely before serving.

853

MAKES 8

Seeded Rolls



PREPARATION TIME 2 HOURS

30 MINUTES

COOKING TIME 10-12 MINUTES

INGREDIENTS

200 g / 7 oz / 1 ½ cup strong white bread flour, plus extra for dusting
 200 g / 7 oz / 1 ½ cup stoneground wholemeal flour
 ½ tsp easy blend dried yeast
 1 tbsp caster (superfine) sugar
 1 tsp fine sea salt
 1 tbsp olive oil

FOR THE SEED MIX

2 tbsp sunflower seeds
 2 tbsp hemp seeds
 3 tbsp sesame seeds
 3 tbsp poppy seeds

- Mix together the flours, yeast, sugar and salt. Stir the oil into 280 ml of warm water then stir the liquid into the dry ingredients.
- Knead the mixture with half of the seed mix on a lightly oiled surface for 10 minutes or until smooth and elastic.
- Leave the dough to rest, covered with oiled clingfilm, for 1 – 2 hours or until doubled in size.
- Divide the dough into 8 evenly-sized pieces and shape into rolls on a greased baking tray.
- Cover the rolls with oiled clingfilm and leave to prove for 1 hour or until doubled in size.
- Preheat the oven to 220°C (200° fan), 430F, gas 7.
- When the rolls have risen, sprinkle with the rest of the seeds.
- Transfer the tray to the top shelf of the oven then quickly throw a small cupful of water onto the floor of the oven and close the door.
- Bake for 10 - 12 minutes or until the rolls sound hollow when you tap them underneath.

854

MAKES 12

Olive and Parmesan Rolls

- Mix together the flour, yeast, sugar, salt, olives and Parmesan. Stir in the oil and 280 ml of warm water.
- Knead the mixture on a lightly oiled surface for 10 minutes or until smooth and elastic.
- Leave the dough to rest, covered with oiled clingfilm, for 1 – 2 hours or until doubled in size.
- Shape the dough into 2 flat round loaves then cut each one into 6 wedges.
- Transfer the rolls to a greased baking tray and cover with oiled clingfilm. Leave to prove for 1 hour.
- Meanwhile, preheat the oven to 220°C (200° fan), gas 7.
- Bake for 15 – 20 minutes or until the rolls sound hollow when you tap them underneath.
- Transfer to a wire rack and leave to cool.

PREPARATION TIME 2 HOURS

30 MINUTES

COOKING TIME 15-20 MINUTES

INGREDIENTS

400 g / 14 oz / 2 ¾ cups strong white bread flour, plus extra for dusting
 ½ tsp easy blend dried yeast
 1 tbsp caster (superfine) sugar
 1 tsp fine sea salt
 75 g / 2 ½ oz / ½ cup green olives, pitted and chopped
 75 g / 2 ½ oz / ¾ cup Parmesan, finely grated
 1 tbsp olive oil



855

MAKES 12

Muesli Rolls

PREPARATION TIME 2 HOURS

30 MINUTES

COOKING TIME 15-20 MINUTES

INGREDIENTS

350 g / 12 ½ oz / 2 ½ cup strong white bread flour, plus extra for dusting
 50 g / 1 ¾ oz / ½ cup stoneground

wholemeal flour
 75 g / 2 ½ oz / ¾ cup muesli
 ½ tsp easy blend dried yeast
 1 tbsp caster (superfine) sugar
 1 tsp fine sea salt
 1 tbsp olive oil

- Mix together the flours, muesli, yeast, sugar and salt. Stir in the oil and 280 ml of warm water. Knead the mixture on a lightly oiled surface for 10 minutes.
- Leave the dough to rest, covered with oiled clingfilm, for 1 – 2 hours.
- Knead it for 2 more minutes then split it into 12 even pieces and shape into rolls
- Transfer the rolls to a greased baking tray and cover with oiled clingfilm. Leave to prove for 1 hour or until doubled in size.
- Preheat the oven to 220°C (200° fan), 430F, gas 7.
- Dust the rolls with flour and slash the tops with a knife.
- Bake for 15 – 20 minutes or until the rolls sound hollow when you tap them underneath.
- Transfer to a wire rack and leave to cool.



856

MAKES 12

Treacle and Raisin Rolls

PREPARATION TIME 2 HOURS

30 MINUTES

COOKING TIME 15-20 MINUTES

INGREDIENTS

350 g / 12 ½ oz / 2 ½ cup strong white bread flour, plus extra for dusting
 50 g / 1 ¾ oz / ½ cup stoneground

wholemeal flour
 75 g / 2 ½ oz / ¾ cup raisins
 ½ tsp easy blend dried yeast
 1 tbsp caster (superfine) sugar
 1 tsp fine sea salt
 1 tbsp olive oil
 4 tbsp treacle

- Mix together the flours, muesli, yeast, sugar and salt. Stir in the oil, treacle and 280 ml of warm water.
- Knead the mixture on a lightly oiled surface for 10 minutes.
- Leave the dough to rest, covered with oiled clingfilm, for 1 – 2 hours.
- Knead it for 2 more minutes then split it into 12 even pieces and shape into rolls
- Transfer the rolls to a greased baking tray and cover with oiled clingfilm. Leave to prove for 1 hour.
- Preheat the oven to 220°C (200° fan), 430F, gas 7.
- Bake for 15 – 20 minutes or until the rolls sound hollow when you tap them underneath.
- Transfer to a wire rack and leave to cool.



857

MAKES 36

Chocolate Chip and Cinnamon Cookies



PREPARATION TIME 10 MINUTES

COOKING TIME 12-15 MINUTES

INGREDIENTS

175 g / 6 oz / $\frac{3}{4}$ cup butter, melted
 225 g / 8 oz / $1\frac{1}{2}$ cups light brown sugar
 100 g / $3\frac{1}{2}$ oz / $\frac{1}{2}$ cup caster (superfine) sugar
 2 tsp vanilla extract
 1 egg, plus 1 egg yolk
 250 g / 9 oz / $1\frac{3}{4}$ cups self-raising flour
 2 tsp ground cinnamon

- Preheat the oven to 170°C (150° fan), 340°F, gas 3 and line 2 baking sheets with greaseproof paper.
- Cream together the two sugars, butter and vanilla extract until pale and well whipped then beat in the egg and yolk, followed by the flour and cinnamon.
- Drop tablespoons of the mixture onto the prepared trays, leaving plenty of room to spread.
- Bake the cookies in batches for 12 – 15 minutes or until the edges are starting to brown, but the centres are still chewy.
- Transfer to a wire rack and leave to cool.

Coconut and Cinnamon Cookies

858

- Instead of using chocolate chips, add 110 g / 4 oz desiccated coconut to the cookie dough before shaping and baking for a tropical taste.

859

MAKES 24

Coconut Kisses



PREPARATION TIME 10 MINUTES

COOKING TIME 10-15 MINUTES

INGREDIENTS

2 large egg whites
 110 g / 4 oz caster / $\frac{1}{2}$ cup (superfine) sugar
 250 g / 9 oz / $2\frac{1}{2}$ cup unsweetened shredded coconut

- Preheat the oven to 170°C (150° fan), 325°F, gas 3 and oil and line a large baking sheet with baking parchment.
- Whisk the egg whites to stiff peaks in a very clean bowl then carefully fold in the sugar and coconut.
- Spoon the mixture into a piping bag fitted with a large star nozzle and pipe small rosettes onto the prepared baking tray.
- Bake for 10 – 15 minutes or until they start to turn golden on top.
- Transfer to a wire rack to cool.

Coconut Cherry Kisses

860

- Substitute 75 g / 3 oz of the shredded coconut for the same weight of chopped glacé cherries for a fruity addition to the kisses.

Milk Rolls



Herb Milk Rolls

862

- Add 1 tbsp chopped mixed herbs to the dough before kneading for an additional colour and flavour to these rolls.

PREPARATION TIME 2 HOURS
30 MINUTES

COOKING TIME 15-20 MINUTES

INGREDIENTS

400 g / 7 oz / 2 ¾ cup strong white bread flour, plus extra for dusting
½ tsp easy blend dried yeast
1 tbsp caster (superfine) sugar
1 tsp fine sea salt
280 ml / 10 fl.oz / 1 ¼ cups whole milk, warmed

Raisin Milk Rolls

863

- Add 100 g / 3 ½ oz raisins to the dough before kneading for a fruity addition to the rolls.

- Mix together the flours, yeast, sugar and salt then stir in the warm milk.
- Knead the mixture on a lightly oiled surface with your hands for 10 minutes or until smooth and elastic.
- Leave the dough to rest in a lightly oiled bowl, covered with oiled clingfilm, for 1 – 2 hours or until doubled in size.
- Knead it for 2 more minutes then split it into 16 even pieces and shape into rolls
- Transfer the rolls to a greased baking tray and cover with oiled clingfilm. Leave to prove for 1 hour or until doubled in size.
- Meanwhile, preheat the oven to 220°C (200° fan), gas 7.
- Transfer the tray to the top shelf of the oven then quickly throw a small cupful of water onto the oven floor and close the door.
- Bake for 15 – 20 minutes or until the rolls sound hollow when you tap them underneath.
- Transfer to a wire rack and leave to cool.





SAVOURIES



Cep and Prosciutto Loaf Cake



Truffled Cep Loaf Cake

865

- Omit the pancetta and add ½ tsp of truffle oil to the cake mixture before whisking.

Cep and Rosemary Loaf Cake

866

- Omit the pancetta and add 1 tbsp of finely chopped fresh rosemary.

PREPARATION TIME 20 MINUTES

COOKING TIME 55 MINUTES

INGREDIENTS

200 g / 7 oz ceps, sliced
 250 g / 9 oz / 1 ¼ cup butter, softened
 300 g / 10 ½ oz / 2 cup self-raising flour
 2 tsp baking powder
 5 large eggs
 100 g / 3 ½ oz prosciutto, chopped

- Preheat the oven to 170°C (150° fan), gas 3 and line a large loaf tin with non-stick baking paper.
- Fry the ceps in 1 tablespoon of the butter for 10 minutes or until all the liquid that comes out of them has evaporated and they start to brown. Leave to cool.
- Sieve the flour and baking powder into a mixing bowl and add the eggs and the rest of the butter.
- Beat the mixture with an electric whisk for 4 minutes or until smooth and well whipped.
- Fold in the cooled ceps and the prosciutto then scrape the mixture into the loaf tin.
- Bake for 55 minutes or until a skewer inserted in the centre comes out clean.
- Transfer the cake to a wire rack and leave to cool completely before serving.

867

SERVES 8

Olive, Ham and Roasted Pepper Loaf

- Preheat the oven to 170°C (150° fan), gas 3 and line a large loaf tin with non-stick baking paper.
- Sieve the flour and baking powder into a mixing bowl and add the butter and eggs.
- Beat the mixture with an electric whisk for 4 minutes or until smooth and well whipped.
- Fold in the olives, peppers and ham then scrape the mixture into the loaf tin.
- Bake for 55 minutes or until a skewer inserted in the centre comes out clean.
- Transfer the cake to a wire rack and leave to cool completely before serving.

PREPARATION TIME 10 MINUTES

COOKING TIME 55 MINUTES

INGREDIENTS

300 g / 10 ½ oz / 2 cup self-raising flour
 2 tsp baking powder
 250 g / 9 oz / 1 ¼ cup butter, softened
 5 large eggs
 75 g / 2 ½ oz / ½ cup green olives, pitted and halved
 75 g / 2 ½ oz / ½ cup chopped roasted peppers in oil, drained
 75 g / 2 ½ oz ham, cubed



Olive, Ham and Pepper Muffins

868

- Bake the mixture in a 12-hole silicone muffin tray and reduce the cooking time to 30 minutes.

869

SERVES 8

Parsley and Feta Loaf Cake

- Preheat the oven to 170°C (150° fan), gas 3 and line a large loaf tin with non-stick baking paper.
- Sieve the flour and baking powder into a mixing bowl and add the butter and eggs.
- Beat the mixture with an electric whisk for 4 minutes or until smooth and well whipped.
- Fold in the feta and parsley then scrape the mixture into the loaf tin.
- Bake for 55 minutes or until a skewer inserted in the centre comes out clean.
- Transfer the cake to a wire rack and leave to cool completely before serving.

PREPARATION TIME 10 MINUTES

COOKING TIME 55 MINUTES

INGREDIENTS

300 g / 10 ½ oz / 2 cup self-raising flour
 2 tsp baking powder
 250 g / 9 oz / 1 ¼ cup butter, softened
 5 large eggs
 150 g / 5 oz feta, cubed
 3 tbsp flat leaf parsley, chopped



Dill and Feta Loaf Cake

870

- Replace the parsley with chopped fresh dill.

871

MAKES 12

Sundried Tomato and Basil Muffins



PREPARATION TIME 25 MINUTES

COOKING TIME 20-25 MINUTES

INGREDIENTS

2 large eggs
 120 ml / 4 fl. oz / ½ cup sunflower oil
 180 ml / 6 fl. oz / ¾ cup Greek yoghurt
 110 g / 4 oz / 1 cup Parmesan, grated
 75 g / 2 ½ oz / ½ cup sundried tomatoes, chopped
 2 tbsp basil leaves, shredded
 225 g / 8 oz / 1 ½ cup plain (all purpose) flour
 2 tsp baking powder
 ½ tsp bicarbonate of soda
 ½ tsp salt

- Preheat the oven to 180°C (160° fan), gas 4 and line a 12-hole muffin tin with paper cases.
- Beat the egg in a jug with the oil, yoghurt and cheese until well mixed.
- Mix the sundried tomatoes, basil, flour, raising agents and salt in a bowl, then pour in the egg mixture and stir just enough to combine.
- Divide the mixture between the paper cases, then bake in the oven for 20 – 25 minutes.
- Test with a wooden toothpick, if it comes out clean, the muffins are done.
- Transfer the muffins to a wire rack and leave to cool completely.

Sundried Tomato and Caper Muffins

872

- Add 2 tbsp of capers to the cake mixture.

873

SERVES 8

Artichoke and Pine Nut Loaf Cake



PREPARATION TIME 10 MINUTES

COOKING TIME 55 MINUTES

INGREDIENTS

300 g / 10 ½ oz / 2 cup self-raising flour
 2 tsp baking powder
 250 g / 9 oz / 1 ¼ cup butter, softened
 4 large eggs
 75 g / 2 ½ oz / ¾ cup Parmesan, grated
 300 g / 11 oz / 1 ½ cup artichoke hearts in oil, drained & sliced
 75 g / 2 ½ oz / ¾ cup pine nuts

- Preheat the oven to 170°C (150° fan), gas 3 and line a large loaf tin with non-stick baking paper.
- Sieve the flour and baking powder into a mixing bowl and add the butter, eggs and Parmesan.
- Beat the mixture with an electric whisk for 4 minutes or until smooth and well whipped.
- Fold in the sliced artichokes and pine nuts then scrape the mixture into the loaf tin.
- Bake for 55 minutes or until a skewer inserted in the centre comes out clean.
- Transfer the cake to a wire rack and leave to cool completely before serving.

Artichoke and Pesto Loaf Cake

874

- Add 4 tbsp of pesto to the cake mixture.

875

SERVES 8

Smoked Bacon and Feta Loaf Cake

- Preheat the oven to 170°C (150° fan), gas 3 and line a large loaf tin with non-stick baking paper.
- Sieve the flour and baking powder into a mixing bowl and add the butter and eggs.
- Beat the mixture with an electric whisk for 4 minutes or until smooth and well whipped.
- Fold in the feta and smoked bacon then scrape the mixture into the loaf tin.
- Bake for 55 minutes or until a skewer inserted in the centre comes out clean.
- Transfer the cake to a wire rack and leave to cool completely before serving.

PREPARATION TIME 10 MINUTES

COOKING TIME 55 MINUTES

INGREDIENTS

300 g / 10 ½ oz / 2 cup self-raising flour
 2 tsp baking powder
 250 g / 9 oz / 1 ¼ cup butter, softened
 5 large eggs
 150 g / 5 oz feta, cubed
 150 g / 5 oz smoked streaky bacon, cubed



Bacon and Egg Loaf Cake

876

- Soft-boil and peel 4 eggs. Spoon half the cake mixture into the tin, then arrange the eggs in a line down the centre of the tin before topping with the rest of the cake mixture and baking as before.

877

MAKES 12

Chicken and Tarragon Loaf Cake

- Preheat the oven to 180°C (160° fan), gas 4 and line a loaf tin with greaseproof paper.
- Fry the chicken breast pieces in the oil for 5 minutes or until cooked through. Leave to cool.
- Beat the eggs in a jug with the oil, yoghurt and cheese until well mixed.
- Mix the chicken, tarragon, flour, raising agents and salt in a bowl, then pour in the egg mixture and stir just enough to combine.
- Scrape the mixture into the tin, then bake in the oven for 20 – 25 minutes.
- Test with a wooden toothpick, if it comes out clean, the cake is done.
- Transfer the loaf to a wire rack and leave to cool completely.

PREPARATION TIME 25 MINUTES

COOKING TIME 20-25 MINUTES

INGREDIENTS

2 skinless chicken breasts, cubed
 2 tbsp olive oil
 2 large eggs
 120 ml / 4 fl. oz / ½ cup sunflower oil
 180 ml / 6 fl. oz / ¾ cup Greek yoghurt
 110 g / 4 oz / 1 cup Parmesan, grated
 2 tbsp tarragon leaves, chopped
 225 g / 8 oz / 1 ½ cup plain (all purpose) flour
 2 tsp baking powder
 ½ tsp bicarbonate of soda
 ½ tsp salt



Chicken and Tarragon Muffins

878

- Bake the mixture in a 12-hole silicone muffin tray and reduce the cooking time to 30 minutes.

879

SERVES 8

Red Onion and Rosemary Loaf Cake



PREPARATION TIME 10 MINUTES

COOKING TIME 55 MINUTES

INGREDIENTS

2 red onions, sliced
 2 tbsp olive oil
 300 g / 10 ½ oz / 2 cup self-raising flour
 2 tsp baking powder
 250 g / 9 oz / 1 ¼ cup butter, softened
 5 large eggs
 2 tbsp rosemary leaves

- Preheat the oven to 170°C (150° fan), gas 3 and line a loaf tin with a paper case.
- Fry the onions in the oil for 10 minutes or until softened and starting to caramelise. Leave to cool.
- Sieve the flour and baking powder into a mixing bowl and add the butter and eggs.
- Beat the mixture with an electric whisk for 4 minutes or until smooth and well whipped.
- Fold in the onions and rosemary then scrape the mixture into the loaf tin.
- Bake for 55 minutes or until a skewer inserted comes out clean.
- Transfer the cake to a wire rack and leave to cool completely before serving.

Red Onion and Thyme Loaf Cake 880

- Replace the rosemary with fresh thyme.

881

MAKES 1 LOAF

Chorizo Bread



PREPARATION TIME 2 HOURS

30 MINUTES

COOKING TIME 35-40 MINUTES

INGREDIENTS

400 g / 14 oz / 2 ¾ cups strong white bread flour, plus extra for dusting
 ½ tsp easy blend dried yeast
 1 tbsp caster (superfine) sugar
 1 tsp fine sea salt
 200 g / 7 oz chorizo slices, chopped

- In a large bowl, mix together the flour, yeast, sugar and salt. Stir in the chorizo and 280 ml of warm water.
- Knead the mixture on a lightly oiled surface with your hands for 10 minutes or until the dough is elastic.
- Leave the dough to rest in a lightly oiled bowl, covered with oiled clingfilm, for 1 – 2 hours.
- Punch the dough with your fist to knock out the air then knead it for 2 more minutes. Cup your hands around the dough and move it in a circular motion whilst pressing down to form a tight round loaf.
- Transfer the dough to a greased round cake tin and cover with oiled clingfilm. Leave to prove for 1 hour.
- Meanwhile, preheat the oven to 220°C (200° fan), 430°F, gas 7.
- Bake for 35 – 40 minutes or until the loaf sounds hollow when you tap it underneath. Transfer the bread to a wire rack and leave to cool completely before slicing.

Chorizo and Thyme Bread 882

- Add 2 tbsp of fresh thyme leaves to the flour before adding the water.

Bacon and Chicory Tarte Tatin



Chicory and Stilton Tarte Tatin

884

- Replace the bacon with 100 g of Stilton, cut into small cubes.

PREPARATION TIME 10 MINUTES

COOKING TIME 25 MINUTES

INGREDIENTS

2 tbsp olive oil
4 rashers streaky bacon, chopped
4 small heads chicory, halved
250 g / 9 oz all-butter puff pastry

- Preheat the oven to 220°C (200° fan), gas 7.
- Heat the oil in a large ovenproof frying pan and fry the bacon for 5 minutes or until browned. Remove it from the pan with a slotted spoon and reserve.
- Arrange the chicory in the pan, cut side up and cook over a medium heat for 5 minutes until it starts to soften.
- Turn the chicory over so it lays cut side down and sprinkle over the bacon pieces. Season with salt and pepper.
- Roll out the pastry on a floured surface and cut out a circle the same size as the frying pan.
- Lay the pastry over the chicory and tuck in the edges then transfer the pan to the oven and bake for 25 minutes or until the pastry is golden brown and cooked through.
- Using oven gloves, put a large plate on top of the frying pan and turn them both over in one smooth movement to unmould the tart.

Leek and Bacon Tarte Tatin

885

- Replace the chicory with 6 leeks. Remove the green part of the stem and cut each leek lengthways in half.

886

MAKES 24

Chorizo and Olive Canapés



PREPARATION TIME 10 MINUTES

COOKING TIME 10-15 MINUTES

INGREDIENTS

250 g / 9 oz all-butter puff pastry
 1 egg, beaten
 8 slices chorizo, finely chopped
 10 green olives, pitted and sliced
 60 g / 2 oz / ½ cup Parmesan, finely grated

- Preheat the oven to 220°C (200° fan), 430°F, gas 7 and line a baking tray with non-stick baking paper.
- Roll out the pastry on a floured surface until 3 mm thick.
- Use a round cookie cutter to cut out discs of the pastry and transfer them to the prepared baking tray.
- Brush the surface with egg and scatter over the chorizo and olives.
- Sprinkle over the grated Parmesan then bake for 10 – 15 minutes or until golden brown and cooked through.
- Transfer the pastries to a wire rack to cool a little and serve warm.

Pine Nut and Sundried Tomato Canapés

887

- Replace the chorizo and olives with pine nuts and finely chopped sundried tomatoes.

888

MAKES 1 LOAF

Bacon and Black Olive Bread



PREPARATION TIME 2 HOURS
 30 MINUTES

COOKING TIME 35-40 MINUTES

INGREDIENTS

400 g / 14 oz / 2 ¾ cups strong white bread flour, plus extra for dusting
 ½ tsp easy blend dried yeast
 1 tbsp caster (superfine) sugar
 1 tsp fine sea salt
 100 g / 3 ½ oz streaky bacon, chopped
 100 g / 3 ½ oz / ¾ cup black olives, pitted and sliced

- Mix together the flour, yeast, sugar and salt. Stir in the bacon, olives and 280 ml of warm water.
- Knead the mixture on a lightly oiled surface for 10 minutes or until the dough is smooth and elastic.
- Leave the dough to rest in a lightly oiled bowl, covered with oiled clingfilm, for 1 – 2 hours.
- Knead the dough for 2 more minutes then roll it into a fat sausage. Turn it 90° and roll it tightly the other way then tuck the ends under and transfer the dough to the tin, keeping the seam underneath.
- Cover the tin loosely with oiled clingfilm and leave to prove for 45 minutes.
- Preheat the oven to 220°C (200° fan), 430°F, gas 7.
- Bake for 35 – 40 minutes or until the underneath sounds hollow when tapped.
- Leave to cool completely on a wire rack before slicing.

Bacon and Artichoke Bread

889

- Replace the olives with preserved artichokes in oil, roughly chopped.

MAKES 1 LOAF Courgette and Feta Loaf Cake

- Preheat the oven to 170°C (150° fan), 340°F, gas 3 and either line a loaf tin with non-stick baking paper or grease a 12-hole silicone muffin mould.
- Sieve the flour and baking powder into a mixing bowl and add the butter and eggs.
- Beat the mixture with an electric whisk for 4 minutes or until smooth and well whipped.
- Fold in the feta and courgette then scrape the mixture into the loaf tin or muffin mould.
- Bake for 55 minutes for the loaf or 25 minutes for the muffins, or until a skewer inserted in the centre comes out clean.
- Transfer the cake to a wire rack and leave to cool completely before serving.

PREPARATION TIME 10 MINUTES

COOKING TIME 55 MINUTES

INGREDIENTS

300 g / 10 ½ oz / 2 cup self-raising flour
 2 tsp baking powder
 250 g / 9 oz / 1 ¼ cup butter, softened
 5 large eggs
 150 g / 5 oz feta, cubed
 1 courgette (zucchini), grated



Courgette and Caraway Loaf Cake

891

- Omit the feta and add 1 tsp of caraway seeds to the flour.

892

SERVES 8

Aubergine, Feta and Pesto Loaf Cake

- Preheat the oven to 180°C (160° fan), 355°F, gas 4 and line a loaf tin with greaseproof paper.
- Brush the aubergines with oil and spread out on a baking tray. Sprinkle with salt and pepper then roast for 15 minutes or until softened. Leave to cool.
- Beat the eggs in a jug with the oil, yoghurt and pesto until well mixed.
- Mix the feta, aubergine, flour, raising agents and salt in a bowl, then pour in the egg mixture and stir just enough to combine.
- Scrape the mixture into the tin, then bake in the oven for 20 – 25 minutes.
- Test with a wooden toothpick, if it comes out clean, the cake is done.
- Transfer the loaf to a wire rack and leave to cool completely.

PREPARATION TIME 25 MINUTES

COOKING TIME 20-25 MINUTES

INGREDIENTS

1 aubergine (eggplant), quartered and sliced
 2 tbsp olive oil
 2 large eggs
 120 ml / 4 fl. oz / ½ cup sunflower oil
 180 ml / 6 fl. oz / ¾ cup Greek yoghurt
 110 g / 4 oz / ½ cup pesto
 110 g / 4 oz feta, cubed
 225 g / 8 oz / 1 ½ cup plain (all purpose) flour
 2 tsp baking powder
 ½ tsp bicarbonate of soda
 ½ tsp salt



Aubergine and Tapenade Loaf Cake

893

- Replace the pesto with an equal quantity of green olive tapenade.

Courgette, Cheese and Salmon Loaf



Courgette and Smoked Mackerel Loaf Cake

895

- Replace the smoked salmon with flaked smoked mackerel.

Asparagus and Smoked Salmon Loaf Cake

896

- Use a vegetable peeler to cut 100 g of asparagus into long strips and use in place of the courgette.

PREPARATION TIME 25 MINUTES

COOKING TIME 20-25 MINUTES

INGREDIENTS

2 small courgettes
 2 large eggs
 120 ml / 4 fl. oz. / ½ cup sunflower oil
 180 ml / 6 fl. oz. / ¾ cup Greek yoghurt
 110 g / 4 oz. / ½ cup cottage cheese
 110 g / 4 oz. / 1 ½ cup smoked salmon, chopped
 225 g / 8 oz. / 1 ½ cup plain (all purpose) flour
 2 tsp baking powder
 ½ tsp bicarbonate of soda
 ½ tsp salt

- Preheat the oven to 180°C (160° fan), 355F, gas 4 and line a loaf tin with greaseproof paper.
- Use a vegetable peeler to make the courgettes into long thin strips.
- Beat the eggs in a jug with the oil, yoghurt and cottage cheese until well mixed.
- Mix the salmon, courgette strips, flour, raising agents and salt in a bowl, then pour in the egg mixture and stir just enough to combine.
- Scrape the mixture into the tin, then bake in the oven for 20 – 25 minutes.
- Test with a wooden toothpick, if it comes out clean, the cake is done.
- Transfer the loaf to a wire rack and leave to cool completely.

SERVES 8

Cheese and Chive Loaf Cake

- Preheat the oven to 180°C (160° fan), 355F, gas 4 and line a loaf tin with greaseproof paper.
- Beat the eggs in a jug with the oil, yoghurt, Cheddar and chives until well mixed.
- Mix the flour, raising agents and salt in a bowl, then pour in the egg mixture and stir just enough to combine.
- Scrape the mixture into the tin, then bake in the oven for 20 – 25 minutes.
- Test with a wooden toothpick, if it comes out clean, the cake is done.
- Transfer the loaf to a wire rack and leave to cool completely.

PREPARATION TIME 25 MINUTES

COOKING TIME 20-25 MINUTES

INGREDIENTS

2 large eggs
 120 ml / 4 fl. oz / ½ cup sunflower oil
 180 ml / 6 fl. oz / ¾ cup Greek yoghurt
 110 g / 4 oz / 1 cup Cheddar, grated
 3 tbsp chives, finely chopped
 225 g / 8 oz / 1 ½ cup plain (all purpose) flour
 2 tsp baking powder
 ½ tsp bicarbonate of soda
 ½ tsp salt



Cheese and Spring Onion Loaf Cake

898

- Replace the chives with 4 chopped spring onions.

SERVES 8

Herby Loaf Cake

- Preheat the oven to 170°C (150° fan), 340F, gas 3 and line a large loaf tin with non-stick baking paper.
- Sieve the flour and baking powder into a mixing bowl and add the butter and eggs.
- Beat the mixture with an electric whisk for 4 minutes or until smooth and well whipped.
- Fold in the herbs then scrape the mixture into the loaf tin.
- Bake for 55 minutes or until a skewer inserted in the centre comes out clean.
- Transfer the cake to a wire rack and leave to cool completely before serving.

PREPARATION TIME 10 MINUTES

COOKING TIME 55 MINUTES

INGREDIENTS

300 g / 10 ½ oz / 2 cup self-raising flour
 2 tsp baking powder
 250 g / 9 oz / 1 ¼ cup butter, softened
 5 large eggs
 2 tbsp flat leaf parsley, chopped
 2 tbsp chives, chopped
 2 tbsp tarragon, chopped



Herb and Spice Loaf Cake

900

- Add a finely chopped red chilli and ½ tsp each of crushed coriander seeds and crushed cumin seeds.

901

SERVES 8

Fig and Prosciutto Loaf



PREPARATION TIME 10 MINUTES

COOKING TIME 55 MINUTES

INGREDIENTS

300 g / 10 ½ oz / 2 cup self-raising flour
 2 tsp baking powder
 250 g / 9 oz / 1 ¼ cup butter, softened
 5 large eggs
 4 fresh figs, cut into eighths
 6 slices prosciutto, chopped
 2 tbsp fresh thyme leaves

- Preheat the oven to 170°C (150° fan), 340F, gas 3 and line a large loaf tin with non-stick baking paper.
- Sieve the flour and baking powder into a mixing bowl and add the butter and eggs.
- Beat the mixture with an electric whisk for 4 minutes or until smooth and well whipped.
- Fold in the figs, prosciutto and thyme then scrape the mixture into the loaf tin.
- Bake for 55 minutes or until a skewer inserted in the centre comes out clean.
- Transfer the cake to a wire rack and leave to cool completely before serving.

Fig and Roquefort Loaf Cake

902

- Replace the prosciutto with 100 g of cubed Roquefort.

903

SERVES 8

Feta, Ham and Broccoli Loaf



PREPARATION TIME 10 MINUTES

COOKING TIME 55 MINUTES

INGREDIENTS

300 g / 10 ½ oz / 2 cup self-raising flour
 2 tsp baking powder
 250 g / 9 oz / 1 ¼ cup butter, softened
 5 large eggs
 75 g / 2 ½ oz feta, cubed
 4 slices ham, chopped
 75 g / 2 ½ oz broccoli, finely chopped

- Preheat the oven to 170°C (150° fan), 340F, gas 3 and line a large loaf tin with non-stick baking paper.
- Sieve the flour and baking powder into a mixing bowl and add the butter and eggs.
- Beat the mixture with an electric whisk for 4 minutes or until smooth and well whipped.
- Fold in the feta, ham and broccoli then scrape the mixture into the loaf tin.
- Bake for 55 minutes or until a skewer inserted in the centre comes out clean.
- Transfer the cake to a wire rack and leave to cool completely before serving.

Feta, Ham and Broccoli Muffins

904

- Bake the mixture in a 12-hole muffin tin and reduce the cooking time to 35 minutes.

905

SERVES 8

Feta, Olive and Roasted Pepper Loaf

- Preheat the oven to 170°C (150° fan), 340F, gas 3 and line a large loaf tin with non-stick baking paper.
- Sieve the flour and baking powder into a mixing bowl and add the butter and eggs.
- Beat the mixture with an electric whisk for 4 minutes or until smooth and well whipped.
- Fold in the olives, peppers and feta then scrape the mixture into the loaf tin.
- Bake for 55 minutes or until a skewer inserted in the centre comes out clean.
- Transfer the cake to a wire rack and leave to cool completely before serving.

PREPARATION TIME 10 MINUTES

COOKING TIME 55 MINUTES

INGREDIENTS

300 g / 10 ½ oz / 2 cup self-raising flour
 2 tsp baking powder
 250 g / 9 oz / 1 ¼ cup butter, softened
 5 large eggs
 75 g / 2 ½ oz black olives, pitted and sliced
 75 g / 2 ½ oz chopped roasted peppers in oil, drained
 75 g / 2 ½ oz feta, cubed



Wholemeal

906

Mediterranean Loaf Cake

- Use wholemeal self-raising flour in place of the usual self raising flour.

907

SERVES 8

Gorgonzola, Rosemary and Honey Loaf

- Preheat the oven to 170°C (150° fan), 340F, gas 3 and line a large loaf tin with non-stick baking paper.
- Sieve the flour and baking powder into a mixing bowl and add the rosemary, butter, eggs and honey.
- Beat the mixture with an electric whisk for 4 minutes or until smooth and well whipped.
- Spoon half of the mixture into the loaf tin and scatter over the Gorgonzola.
- Top with the remaining cake mixture and bake for 55 minutes or until a skewer inserted in the centre comes out clean.
- Transfer the cake to a wire rack and leave to cool completely before serving.

PREPARATION TIME 10 MINUTES

COOKING TIME 55 MINUTES

INGREDIENTS

300 g / 10 ½ oz / 2 cup self-raising flour
 2 tsp baking powder
 2 tbsp rosemary, finely chopped
 250 g / 9 oz / 1 ¼ cup butter, softened
 5 large eggs
 4 tbsp runny honey
 110 g / 4 oz Gorgonzola, cubed



Fig, Rosemary and Honey Loaf Cake

908

- Replace the Gorgonzola with 4 finely chopped dried figs.

909

SERVES 8

Ham, French Bean and Carrot Loaf



PREPARATION TIME 10 MINUTES

COOKING TIME 55 MINUTES

INGREDIENTS

2 carrots, diced
 100 g / 3 ½ oz French beans, chopped
 300 g / 10 ½ oz / 2 cup self-raising flour
 2 tsp baking powder
 250 g / 9 oz / 1 ¼ cup butter, softened
 5 large eggs
 100 g / 3 ½ oz ham, chopped

- Preheat the oven to 170°C (150° fan), 340F, gas 3 and line a loaf tin with non-stick baking paper.
- Blanch the carrots and beans in boiling salted water for 5 minutes then plunge into cold water and drain well.
- Sieve the flour and baking powder into a mixing bowl and add the butter and eggs.
- Beat the mixture with an electric whisk for 4 minutes or until smooth and well whipped.
- Fold in the vegetables and ham then scrape the mixture into the loaf tin.
- Bake for 55 minutes or until a skewer inserted in the centre comes out clean.
- Transfer the cake to a wire rack and leave to cool completely before serving.

Carrot, Bean and Chorizo Loaf Cake

910

- Replace the ham with 100 g of chorizo in small cubes.

911

SERVES 8

Bacon and Olive Loaf



PREPARATION TIME 25 MINUTES

COOKING TIME 20-25 MINUTES

INGREDIENTS

2 large eggs
 120 ml / 4 fl. oz / ½ cup sunflower oil
 180 ml / 6 fl. oz / ¾ cup Greek yoghurt
 110 g / 4 oz streaky bacon, chopped
 55 g / 2 oz / ½ cup green olives, pitted and sliced
 55 g / 2 oz / ½ cup black olives, pitted and sliced
 225 g / 8 oz / 1 ½ cup plain (all purpose) flour
 2 tsp baking powder
 ½ tsp bicarbonate of soda
 ½ tsp salt

- Preheat the oven to 180°C (160° fan), 355F, gas 4 and line a loaf tin with greaseproof paper.
- Beat the eggs in a jug with the oil, yoghurt, bacon and olives until well mixed.
- Mix the flour, raising agents and salt in a bowl, then pour in the egg mixture and stir just enough to combine.
- Scrape the mixture into the tin, then bake in the oven for 20 – 25 minutes.
- Test with a wooden toothpick, if it comes out clean, the cake is done.
- Transfer the loaf to a wire rack and leave to cool completely.

Bacon and Basil Loaf Cake

912

- Omit the olives and stir 3 tbsp of shredded basil leaves into the cake mixture.

Cheese and Herb Loaf



Cheese, Herb and Pine Nut Loaf Cake

914

- Add 2 tbsp toasted pine nuts to the cake mixture.

Cheese, Herb and Chestnut Loaf Cake

915

- Add 75 g of chopped, cooked chestnuts to the cake mixture.

PREPARATION TIME 10 MINUTES

COOKING TIME 55 MINUTES

INGREDIENTS

300 g / 10 ½ oz / 2 cup self-raising flour
 2 tsp baking powder
 250 g / 9 oz / 1 ¼ cup butter, softened
 5 large eggs
 100 g / 3 ½ oz / 1 cup Cheddar, grated
 2 tbsp flat leaf parsley, chopped
 2 tbsp chives, chopped

- Preheat the oven to 170°C (150° fan), 340F, gas 3 and line a large loaf tin with non-stick baking paper.
- Sieve the flour and baking powder into a mixing bowl and add the butter and eggs.
- Beat the mixture with an electric whisk for 4 minutes or until smooth and well whipped.
- Fold in the cheese and herbs then scrape the mixture into the loaf tin.
- Bake for 55 minutes or until a skewer inserted in the centre comes out clean.
- Transfer the cake to a wire rack and leave to cool completely before serving.

916

SERVES 10

Chicken, Olive and Sundried Tomato Loaf



PREPARATION TIME 25 MINUTES

COOKING TIME 20-25 MINUTES

INGREDIENTS

2 skinless chicken breasts, cubed
 2 tbsp olive oil
 2 large eggs
 120 ml / 4 fl. oz / ½ cup sunflower oil
 180 ml / 6 fl. oz / ¾ cup Greek yoghurt
 110 g / 4 oz / 1 cup Parmesan, grated
 75 g / 2 ½ oz / ½ cup sundried tomatoes in oil, drained
 75 g / 2 ½ oz / ½ cup black olives, pitted and chopped
 225 g / 8 oz / 1 ½ cup plain (all purpose) flour
 2 tsp baking powder
 ½ tsp bicarbonate of soda
 ½ tsp salt

- Preheat the oven to 180°C (160° fan), gas 4 and line a long, thin loaf tin with greaseproof paper.
- Fry the chicken breast pieces in the oil for 5 minutes or until cooked through. Leave to cool.
- Beat the eggs in a jug with the oil, yoghurt and cheese until well mixed.
- Mix the chicken, tomatoes, olives, flour, raising agents and salt in a bowl, then pour in the egg mixture and stir just enough to combine.
- Scrape the mixture into the tin, then bake in the oven for 20 – 25 minutes.
- Test with a wooden toothpick, if it comes out clean, the cake is done.
- Transfer the loaf to a wire rack and leave to cool completely before slicing.

Chicken and Artichoke Loaf Cake

917

- Replace the olives and sundried tomatoes with 150 g of preserved artichokes in oil, roughly chopped.

918

SERVES 8

Ham and Mushroom Slice



PREPARATION TIME 10 MINUTES

COOKING TIME 20-25 MINUTES

INGREDIENTS

500 ml / 17 ½ fl. oz / 2 cups milk
 35 g / 1 ¼ oz butter
 2 tbsp plain (all purpose) flour
 100 g / 3 ½ oz button mushrooms, chopped
 100 g / 3 ½ oz ham, cubed
 450 g / 1 lb all-butter puff pastry
 1 egg, beaten

- Preheat the oven to 220°C (200° fan), 430F, gas 7.
- Heat the milk to simmering point and set aside.
- Heat the butter in a small saucepan and stir in the flour. Slowly add the hot milk, stirring constantly, and cook until the sauce is thick and smooth.
- Stir in the mushrooms and ham and season with salt and pepper, then leave to cool completely.
- Roll out the pastry and divide into 2 equal rectangles.
- Transfer one rectangle to a baking tray and spread over the filling, leaving a 2 cm border round the outside.
- Brush the edge of the pastry with beaten egg and lay the other pastry sheet on top. Squeeze the edges to seal and trim the pastry to neaten.
- Score a pattern on top with a sharp knife.
- Bake in the oven for 25 - 35 minutes or until the top is golden brown.

Chicken and Mushroom Slice

919

- Replace the ham with an equal weight of chopped cooked chicken breast.

920

SERVES 6-8

Onion and Thyme Quiche

- Rub the butter into the flour until the mixture resembles breadcrumbs, stir in enough cold water to bind; chill for 30 minutes.
- Preheat the oven to 190°C (170° fan), 375°F, gas 5.
- Roll out the pastry and use it to line a square tart tin.
- Prick the pastry, line with clingfilm and fill with baking beans or rice. Bake for 10 minutes then remove the clingfilm and baking beans.
- Brush with beaten egg and bake for 8 minutes. Lower the oven to 150°C (130° fan), 300°F, gas 2
- Fry the onions in the butter for 15 minutes. Add the garlic and cook for 2 more minutes.
- Whisk the eggs with the double cream then stir in the onions, thyme and half of the Gruyere. Season with salt and pepper.
- Pour the filling into the pastry case and scatter the rest of the cheese on top. Bake for 35 - 40 minutes.

PREPARATION TIME 1 HOUR

COOKING TIME 35-40 MINUTES

INGREDIENTS

3 onions, thinly sliced
 50 g / 1 ¾ oz / ¼ cup butter
 2 cloves garlic, crushed
 3 large eggs
 225 ml / 8 fl. oz / ¾ cup double cream
 2 tbsp thyme leaves
 150 g / 5 ½ oz / 1 ½ cups Gruyere, grated

FOR THE PASTRY

100 g / 3 ½ oz / ½ cup butter, cubed
 200 g / 7 oz / 1 ½ cups plain (all purpose) flour
 1 large egg, beaten



Chorizo and Onion Quiche

921

- Add 100 g of chorizo in small cubes when you fry the garlic.

922

SERVES 8

Pear and Roquefort Loaf

- Preheat the oven to 170°C (150° fan), 340°F, gas 3 and line a large loaf tin with non-stick baking paper.
- Sieve the flour and baking powder into a mixing bowl and add the butter and eggs.
- Beat the mixture with an electric whisk for 4 minutes or until smooth and well whipped.
- Fold in the pear and Roquefort then scrape the mixture into the loaf tin.
- Bake for 55 minutes or until a skewer inserted in the centre comes out clean.
- Transfer the cake to a wire rack and leave to cool completely before serving.

PREPARATION TIME 10 MINUTES

COOKING TIME 55 MINUTES

INGREDIENTS

300 g / 10 ½ oz / 2 cup self-raising flour
 2 tsp baking powder
 250 g / 9 oz / 1 ¼ cup butter, softened
 5 large eggs
 2 pears, peeled, cored and chopped
 150 g / 5 ½ oz Roquefort, cubed



Pear, Roquefort and Walnut Loaf Cake

923

- Add 75 g of chopped walnuts to the cake mixture.

924

SERVES 8

Mushroom and Prosciutto Loaf



PREPARATION TIME 10 MINUTES

COOKING TIME 55 MINUTES

INGREDIENTS

300 g / 10 ½ oz / 2 cup self-raising flour
 2 tsp baking powder
 250 g / 9 oz / 1 ¼ cup butter, softened
 5 large eggs
 200 g / 7 oz button mushrooms, sliced
 6 slices prosciutto, chopped

- Preheat the oven to 170°C (150° fan), 340F, gas 3 and line a large loaf tin with non-stick baking paper.
- Sieve the flour and baking powder into a mixing bowl and add the butter and eggs.
- Beat the mixture with an electric whisk for 4 minutes or until smooth and well whipped.
- Fold in the mushrooms and prosciutto then scrape the mixture into the loaf tin.
- Bake for 55 minutes or until a skewer inserted in the centre comes out clean.
- Transfer the cake to a wire rack and leave to cool completely before serving.

925

SERVES 8

Salmon, Dill and Goats' Cheese Loaf



PREPARATION TIME 15 MINUTES

COOKING TIME 30-35 MINUTES

INGREDIENTS

2 large eggs
 120 ml / 4 fl. oz / ½ cup sunflower oil
 180 ml / 6 fl. oz / ¾ cup Greek yoghurt
 110 g / 4 oz goats' cheese, cubed
 110 g / 4 oz smoked salmon, chopped
 2 tbsp dill, chopped
 225 g / 8 oz / 1 ½ cup plain (all purpose) flour
 2 tsp baking powder
 ½ tsp bicarbonate of soda
 ½ tsp salt

- Preheat the oven to 180°C (160° fan), 355F, gas 4 and line a loaf tin with greaseproof paper.
- Beat the eggs in a jug with the oil, yoghurt and goats' cheese until well mixed.
- Mix the salmon, dill, flour, raising agents and salt in a bowl, then pour in the egg mixture and stir just enough to combine.
- Scrape the mixture into the tin, then bake in the oven for 30 – 35 minutes.
- Test with a wooden toothpick, if it comes out clean, the cake is done.
- Transfer the loaf to a wire rack and leave to cool completely.

SERVES 8

Tuna and Cream Cheese Loaf Cake

- Preheat the oven to 180°C (160° fan), 355F, gas 4 and line a loaf tin with greaseproof paper.
- Beat the eggs in a jug with the oil, yoghurt and cream cheese until well mixed.
- Mix the tuna, flour, raising agents and salt in a bowl, then pour in the egg mixture and stir just enough to combine.
- Scrape the mixture into the tin, then bake in the oven for 30 – 35 minutes.
- Test with a wooden toothpick, if it comes out clean, the cake is done.
- Transfer the loaf to a wire rack and leave to cool completely.

PREPARATION TIME 10 MINUTES

COOKING TIME 30-35 MINUTES

INGREDIENTS

2 large eggs
 120 ml / 4 fl. oz / ½ cup sunflower oil
 180 ml / 6 fl. oz / ¾ cup Greek yoghurt
 3 tbsp cream cheese
 300 g / 10 ½ oz canned tuna, drained
 225 g / 8 oz / 1 ½ cup plain (all purpose) flour
 2 tsp baking powder
 ½ tsp bicarbonate of soda
 ½ tsp salt



Pine Nut and Herb Loaf

927

SERVES 8

PREPARATION TIME 10 MINUTES

COOKING TIME 55 MINUTES

INGREDIENTS

300 g / 10 ½ oz / 2 cup self-raising flour
 2 tsp baking powder
 250 g / 9 oz / 1 ¼ cup butter, softened

5 large eggs
 4 tbsp pine nuts
 2 tbsp fresh thyme leaves
 2 tbsp chives, chopped

- Preheat the oven to 170°C (150° fan), 340F, gas 3 and line a large loaf tin with non-stick baking paper.
- Sieve the flour and baking powder into a mixing bowl and add the butter and eggs.
- Beat the mixture with an electric whisk for 4 minutes or until smooth and well whipped.
- Fold in the pine nuts, thyme and chives then scrape the mixture into the loaf tin.
- Bake for 55 minutes or until a skewer inserted in the centre comes out clean.
- Transfer the cake to a wire rack and leave to cool completely before serving.



Courgette and Beetroot Loaf

928

SERVES 10

PREPARATION TIME 10 MINUTES

COOKING TIME 55 MINUTES

INGREDIENTS

300 g / 10 ½ oz / 2 cup self-raising flour
 2 tsp baking powder
 250 g / 9 oz / 1 ¼ cup butter, softened

5 large eggs
 1 courgette (zucchini), quartered and sliced
 2 tbsp thyme leaves
 2 cooked beetroots, cubed

- Preheat the oven to 170°C (150° fan), 340F, gas 3 and line a loaf tin with non-stick baking paper.
- Sieve the flour and baking powder into a mixing bowl and add the butter and eggs.
- Beat the mixture with an electric whisk for 4 minutes or until smooth and well whipped.
- Fold in the courgette, thyme and beetroot then scrape the mixture into the loaf tin.
- Bake for 55 minutes or until a skewer inserted in the centre comes out clean.
- Transfer the cake to a wire rack and leave to cool completely before serving.



929

SERVES 8

Three Cheese Loaf Cake



PREPARATION TIME 10 MINUTES

COOKING TIME 20-25 MINUTES

INGREDIENTS

2 large eggs
 120 ml / 4 fl. oz / ½ cup sunflower oil
 180 ml / 6 fl. oz / ¾ cup Greek yoghurt
 110 g / 4 oz / 1 cup Cheddar, grated
 110 g / 4 oz goat's cheese, cubed
 110 g / 4 oz Roquefort, cubed
 225 g / 8 oz / 1 ½ cup plain (all purpose) flour
 2 tsp baking powder
 ½ tsp bicarbonate of soda
 ½ tsp salt

- Preheat the oven to 180°C (160° fan), 355F, gas 4 and line a loaf tin with greaseproof paper.
- Beat the eggs in a jug with the oil, yoghurt and cheeses until well mixed.
- Mix the flour, raising agents and salt in a bowl, then pour in the egg mixture and stir just enough to combine.
- Scrape the mixture into the tin, then bake in the oven for 20 – 25 minutes.
- Test with a wooden toothpick, if it comes out clean, the cake is done.
- Transfer the loaf to a wire rack and leave to cool completely.

Four Cheese Loaf Cake

930

- Spoon half the mixture into the tin then add a layer of sliced mozzarella before topping with the rest of the cake mixture.

931

SERVES 8

Cherry Tomato Loaf Cake



PREPARATION TIME 15 MINUTES

COOKING TIME 30-35 MINUTES

INGREDIENTS

2 large eggs
 120 ml / 4 fl. oz / ½ cup sunflower oil
 180 ml / 6 fl. oz / ¾ cup Greek yoghurt
 110 g / 4 oz / 1 cup Parmesan, grated
 450 g / 1 lb cherry tomatoes
 225 g / 8 oz / 1 ½ cup plain (all purpose) flour
 2 tsp baking powder
 ½ tsp bicarbonate of soda
 ½ tsp salt

- Preheat the oven to 180°C (160° fan), 355F, gas 4 and line a loaf tin with greaseproof paper.
- Beat the eggs in a jug with the oil, yoghurt and Parmesan until well mixed.
- Mix the flour, raising agents and salt in a bowl, then pour in the egg mixture.
- Reserve 16 of the tomatoes and cut the rest into quarters. Add them to the bowl and stir everything just enough to combine.
- Scrape the mixture into the tin, and stud with the reserved tomatoes.
- Bake in the oven for 30 – 35 minutes.
- Test with a wooden toothpick, if it comes out clean, the cake is done.
- Transfer the loaf to a wire rack and leave to cool completely.

Tomato and Bacon Loaf Cake

932

- Add 100 g of smoked bacon lardons to the cake mixture.

Olive and Rosemary Mini Muffins



Goat's Cheese and Rosemary Mini Muffins

934

- Replace the olives with 150 g of goat's cheese in small cubes.

PREPARATION TIME 15 MINUTES

COOKING TIME 10-15 MINUTES

INGREDIENTS

2 large eggs
 120 ml / 4 fl. oz / ½ cup sunflower oil
 180 ml / 6 fl. oz / ¾ cup Greek yoghurt
 2 tbsp Parmesan, finely grated
 225 g / 8 oz / 1 ½ cup plain (all purpose) flour
 2 tsp baking powder
 ½ tsp bicarbonate of soda
 ½ tsp salt
 75 g / 2 ½ oz / ½ cup black olives, stoned and chopped
 2 tbsp fresh rosemary, chopped

- Preheat the oven to 180°C (160° fan), 350F, gas 4 and line a 24-hole mini muffin tin with paper cases.
- Beat the egg in a jug with the oil, yoghurt and cheese until well mixed.
- Mix the flour, raising agents, salt, olives and rosemary in a bowl, then pour in the egg mixture and stir just enough to combine.
- Divide the mixture between the paper cases, then bake in the oven for 10 – 15 minutes.
- Test with a wooden toothpick, if it comes out clean, the muffins are done.
- Serve warm.

Chorizo and Rosemary Mini Muffins

935

- Replace the olives with 100 g of chorizo in small cubes.

936

SERVES 8

Cream Cheese and Salmon Loaf



PREPARATION TIME 15 MINUTES

COOKING TIME 30-35 MINUTES

INGREDIENTS

2 large eggs
 120 ml / 4 fl. oz / ½ cup sunflower oil
 180 ml / 6 fl. oz / ¾ cup Greek yoghurt
 3 tbsp cream cheese
 110 g / 4 oz smoked salmon, chopped
 2 tbsp dill, chopped
 225 g / 8 oz / 1 ½ cup plain (all purpose) flour
 2 tsp baking powder
 ½ tsp bicarbonate of soda
 ½ tsp salt

- Preheat the oven to 180°C (160° fan), 355F, gas 4 and line a loaf tin with greaseproof paper.
- Beat the eggs in a jug with the oil, yoghurt and cream cheese until well mixed.
- Mix the salmon, dill, flour, raising agents and salt in a bowl, then pour in the egg mixture and stir just enough to combine.
- Scrape the mixture into the tin, then bake in the oven for 30 – 35 minutes.
- Test with a wooden toothpick, if it comes out clean, the cake is done.
- Transfer the loaf to a wire rack and leave to cool completely.

Smoked Mackerel Loaf Cake

937

- Replace the smoked salmon with 2 smoked mackerel fillets that have been skinned and flaked.

938

MAKES 12

Squash and Parmesan Mini Loaf Cakes



PREPARATION TIME 40 MINUTES

COOKING TIME 15-20 MINUTES

INGREDIENTS

200 g / 7 oz butternut squash, cubed
 300 g / 10 ½ oz / 2 cup self-raising flour
 2 tsp baking powder
 250 g / 9 oz / 1 ¼ cup butter, softened
 5 large eggs
 75 g / 2 ½ oz / ¾ cup Parmesan, grated
 2 tbsp chives, chopped

- Preheat the oven to 190°C (170° fan), 375F, gas 5 and oil a 12-hole silicone mini loaf cake mould.
- Put the squash in a roasting tin and cover with foil then bake for 20 minutes. Tip it into a sieve and leave to drain and cool completely.
- Sieve the flour and baking powder into a mixing bowl and add the butter, eggs and Parmesan.
- Beat the mixture with an electric whisk for 4 minutes or until smooth and well whipped.
- Fold in the squash and chives then spoon the mixture into the moulds.
- Bake for 15 - 20 minutes or until a skewer inserted in the centre comes out clean.
- Serve warm.

Squash and Stilton Mini Loaf Cakes

939

- Replace the Parmesan with 100 g of Stilton in small cubes.

940

SERVES 8 Carrot and Roquefort Loaf

- Preheat the oven to 170°C (150° fan), 340°F, gas 3 and line a large loaf tin with non-stick baking paper.
- Boil the carrots for 8 minutes or until tender then drain well and leave to cool.
- Sieve the flour and baking powder into a mixing bowl and add the butter and eggs.
- Beat the mixture with an electric whisk for 4 minutes or until smooth and well whipped.
- Fold in the carrots, Roquefort and Parmesan then scrape the mixture into the loaf tin.
- Bake for 55 minutes or until a skewer inserted in the centre comes out clean.
- Transfer the cake to a wire rack and leave to cool completely before serving.

PREPARATION TIME 10 MINUTES

COOKING TIME 55 MINUTES

INGREDIENTS

2 carrots, peeled and chopped
 300 g / 10 ½ oz / 2 cup self-raising flour
 2 tsp baking powder
 250 g / 9 oz / 1 ¼ cup butter, softened
 5 large eggs
 150 g / 5 ½ oz Roquefort, cubed
 75 g / 2 ½ oz / ¾ cup Parmesan, grated



Parsnip and Roquefort Loaf Cake 941

- Replace the carrots with parsnips and cook as before.

942

SERVES 8 Tomato, Sage and Mozzarella Loaf

- Preheat the oven to 170°C (150° fan), 340°F, gas 3 and line a large loaf tin with non-stick baking paper.
- Sieve the flour and baking powder into a mixing bowl and add the butter, tomato puree and eggs.
- Beat the mixture with an electric whisk for 4 minutes or until smooth and well whipped.
- Fold in the mozzarella and sage then scrape the mixture into the loaf tin.
- Bake for 55 minutes or until a skewer inserted comes out clean.
- Transfer the cake to a wire rack and leave to cool completely before serving.

PREPARATION TIME 10 MINUTES

COOKING TIME 55 MINUTES

INGREDIENTS

300 g / 10 ½ oz / 2 cup self-raising flour
 2 tsp baking powder
 250 g / 9 oz / 1 ¼ cup butter, softened
 2 tbsp tomato puree
 4 large eggs
 150 g / 5 ½ oz mozzarella, cubed
 2 tbsp sage leaves, chopped



Tomato and Pesto Marbled Loaf Cake

943

- Divide the cake mixture in two and stir the tomato puree into one half. Stir 3 tbsp pesto into the other half then marble together in the tin.

Parmesan and Red Pepper Loaf Cake



Parmesan and Sundried Tomato Loaf Cake

945

- Replace the red pepper layer with sundried tomatoes.

Parmesan and Aubergine Loaf Cake

946

- Replace the red pepper layer with chargrilled aubergines in oil.

PREPARATION TIME 10 MINUTES

COOKING TIME 55 MINUTES

INGREDIENTS

300 g / 10 ½ oz / 2 cup self-raising flour
 2 tsp baking powder
 250 g / 9 oz / 1 ¼ cup butter, softened
 150 g / 5 ½ oz Parmesan, grated
 4 large eggs
 1 jar roasted red peppers in oil, drained

- Preheat the oven to 170°C (150° fan), 340°F, gas 3 and line a large loaf tin with non-stick baking paper.
- Sieve the flour and baking powder into a mixing bowl and add the butter, Parmesan and eggs.
- Beat the mixture with an electric whisk for 4 minutes or until smooth and well whipped.
- Spoon half of the mixture into the loaf tin and top with the red peppers.
- Top with the rest of the cake mixture and bake for 55 minutes or until a skewer inserted in the centre comes out clean.
- Transfer the cake to a wire rack and leave to cool completely before serving.

SERVES 8

Halloumi, Tomato and Basil Loaf Cake

- Preheat the oven to 180°C (160° fan), 355F, gas 4 and line a loaf tin with greaseproof paper.
- Beat the eggs in a jug with the oil, yoghurt and tomato puree until well mixed.
- Mix the Halloumi, tomatoes, basil, flour, raising agents and salt in a bowl, then pour in the egg mixture and stir everything just enough to combine.
- Scrape the mixture into the tin and bake for 30 – 35 minutes.
- Test with a wooden toothpick, if it comes out clean, the cake is done.
- Transfer the loaf to a wire rack and leave to cool completely.

PREPARATION TIME 15 MINUTES

COOKING TIME 30-35 MINUTES

INGREDIENTS

2 large eggs
 120 ml / 4 fl. oz / ½ cup sunflower oil
 180 ml / 6 fl. oz / ¾ cup Greek yoghurt
 2 tbsp tomato puree
 225 g / 8 oz Halloumi, cubed
 110 g / 8 oz cherry tomatoes, quartered
 2 tbsp basil, finely chopped
 225 g / 8 oz / 1 ½ cup plain (all purpose) flour
 2 tsp baking powder
 ½ tsp bicarbonate of soda
 ½ tsp salt



Halloumi, Olive and Basil Loaf Cake

948

- Replace the cherry tomatoes with 75 g of chopped black olives.

SERVES 8

Asparagus and Bacon Loaf Cake

- Preheat the oven to 180°C (160° fan), 355F, gas 4 and line a loaf tin with greaseproof paper.
- Blanch the asparagus in boiling, salted water for 2 minutes then refresh in cold water and drain.
- Beat the eggs in a jug with the oil and yoghurt.
- Mix the bacon, flour, raising agents and salt in a bowl, then pour in the egg mixture and stir to combine.
- Scrape half of the mixture into the tin and lay all but 2 of the asparagus spears on top. Spoon over the rest of the cake mixture and level the top, then lay 2 pieces of asparagus diagonally on top.
- Bake the cake for 30 – 35 minutes.
- Test with a wooden toothpick, if it comes out clean, the cake is done.
- Transfer the loaf to a wire rack and leave to cool completely before slicing.

PREPARATION TIME 15 MINUTES

COOKING TIME 30-35 MINUTES

INGREDIENTS

8 asparagus spears, halved lengthways
 2 large eggs
 120 ml / 4 fl. oz / ½ cup sunflower oil
 180 ml / 6 fl. oz / ¾ cup Greek yoghurt
 110 g / 4 oz streaky bacon, chopped
 225 g / 8 oz / 1 ½ cup plain (all purpose) flour
 2 tsp baking powder
 ½ tsp bicarbonate of soda
 ½ tsp salt



Asparagus and Pesto Loaf Cake

950

- Omit the bacon and stir 3 tbsp of pesto into the cake mixture.

951

SERVES 8

Stilton and Walnut Loaf



PREPARATION TIME 15 MINUTES

COOKING TIME 30-35 MINUTES

INGREDIENTS

2 large eggs
 120 ml / 4 fl. oz / ½ cup sunflower oil
 180 ml / 6 fl. oz / ¾ cup Greek yoghurt
 225 g / 8 oz Stilton, cubed
 110 g / 3 ½ oz walnuts, chopped
 225 g / 8 oz / 1 ½ cup plain (all purpose) flour
 2 tsp baking powder
 ½ tsp bicarbonate of soda
 ½ tsp salt

- Preheat the oven to 180°C (160° fan), 355F, gas 4 and line a loaf tin with greaseproof paper.
- Beat the eggs in a jug with the oil and yoghurt until well mixed.
- Mix the Stilton, walnuts, flour, raising agents and salt in a bowl, then pour in the egg mixture and stir everything just enough to combine.
- Scrape the mixture into the tin and bake for 30 – 35 minutes.
- Test with a wooden toothpick, if it comes out clean, the cake is done.
- Transfer the loaf to a wire rack and leave to cool completely.

Stilton and Fig Loaf Cake

952

- Replace the walnuts with 4 finely chopped dried figs.

953

SERVES 8

Carrot, Gruyere and Poppy Seed Loaf



PREPARATION TIME 10 MINUTES

COOKING TIME 55 MINUTES

INGREDIENTS

300 g / 10 ½ oz / 2 cup self-raising flour
 2 tsp baking powder
 250 g / 9 oz / 1 ¼ cup butter, softened
 5 large eggs
 2 carrots, grated
 150 g / 5 ½ oz / 1 ½ cups Gruyere, grated
 2 tbsp poppy seeds

- Preheat the oven to 170°C (150° fan), 340F, gas 3 and line a large loaf tin with non-stick baking paper.
- Sieve the flour and baking powder into a mixing bowl and add the butter and eggs.
- Beat the mixture with an electric whisk for 4 minutes or until smooth and well whipped.
- Fold in the carrots, cheese and poppy seeds then scrape the mixture into the loaf tin.
- Bake for 55 minutes or until a skewer inserted in the centre comes out clean.
- Transfer the cake to a wire rack and leave to cool completely before serving.

Parsnip and Gruyere Loaf Cake

954

- Replace the carrot with grated parsnip.

Roquefort, Pine Nut and Tomato Loaf



Wholemeal Roquefort Loaf Cake

956

- Replace the flour with wholemeal self-raising flour.

Roquefort and Dried Apple Loaf Cake

957

- Replace the sundried tomatoes with 75 g of chopped dried apple slices.

PREPARATION TIME 25 MINUTES

COOKING TIME 20-25 MINUTES

INGREDIENTS

2 large eggs
 120 ml / 4 fl. oz / ½ cup sunflower oil
 180 ml / 6 fl. oz / ¾ cup Greek yoghurt
 110 g / 4 oz Roquefort, cubed
 75 g / 2 ½ oz / ½ cup sundried tomatoes in oil, drained
 75 g / 2 ½ oz / ¾ cup pine nuts
 225 g / 8 oz / 1 ½ cup plain (all purpose) flour
 2 tsp baking powder
 ½ tsp bicarbonate of soda
 ½ tsp salt

- Preheat the oven to 180°C (160° fan), gas 4 and line a long, thin loaf tin with greaseproof paper.
- Beat the eggs in a jug with the oil, yoghurt and cheese until well mixed.
- Mix the tomatoes, pine nuts, flour, raising agents and salt in a bowl, then pour in the egg mixture and stir just enough to combine.
- Scrape the mixture into the tin, then bake in the oven for 20 – 25 minutes.
- Test with a wooden toothpick, if it comes out clean, the cake is done.
- Transfer the loaf to a wire rack and leave to cool completely before slicing.

Parmesan, Thyme and Peppercorn Cookies



PREPARATION TIME 15 MINUTES

COOKING TIME 10-15 MINUTES

INGREDIENTS

2 large eggs
 110 ml / 4 fl. oz / ½ cup sunflower oil
 110 ml / 4 fl. oz / ¾ cup Greek yoghurt
 110 g / 4 oz / 1 cup Parmesan, grated
 225 g / 8 oz / 1 ½ cup plain (all purpose) flour
 2 tsp baking powder
 ½ tsp bicarbonate of soda
 ½ tsp salt
 2 tbsp fresh thyme leaves
 1 tbsp pink peppercorns, crushed

- Preheat the oven to 180°C (160° fan), 355F, gas 4 and line 2 baking trays with greaseproof paper.
- Beat the eggs in a jug with the oil, yoghurt and Parmesan until well mixed.
- Mix the flour, raising agents, salt, thyme and peppercorns in a bowl, then pour in the egg mixture.
- Stir everything just enough to combine.
- Drop heaped teaspoons of the mixture spaced out on the baking trays and bake in batches for 10 – 15 minutes or until golden brown.
- Transfer to a wire rack and leave to cool.

Parmesan and Rosemary Cookies

959

- Replace the thyme with 2 tbsp of chopped fresh rosemary.

Chicken and Almond Pastilla



PREPARATION TIME 25 MINUTES

COOKING TIME 25-30 MINUTES

INGREDIENTS

1 onion, finely chopped
 2 tbsp olive oil
 2 chicken breasts, finely chopped
 2 cloves garlic, crushed
 1 lemon, zest finely grated
 100 g / 3 ½ oz / ¾ cup blanched almonds, chopped
 3 tbsp coriander (cilantro) leaves, chopped
 225 g / 8 oz filo pastry
 100 g / 3 ½ oz / ½ cup butter, melted
 icing (confectioners) sugar to dust

- Preheat the oven to 180°C (160° fan), 355F, gas 4 and grease a large baking tray.
- Fry the onion for 5 minutes then add the chicken and garlic and stir-fry for 3 minutes. Turn off the heat and stir in the lemon zest, almonds and coriander. Season with salt and pepper and leave to cool a little.
- Brush the pastry sheets with butter and layer them to create 6 separate stacks.
- Divide the chicken mixture between the filo stacks and fold in the edges.
- Turn the parcels over and transfer to the baking tray. Brush with a little extra butter then bake for 25 – 30 minutes or until the pastry is crisp and golden.
- Dust the pastillas with icing (confectioners) sugar before serving.
- To create the char marks, heat up a skewer with a blow torch or gas hob and burn lines in the icing sugar.

Pigeon and Almond Pastilla

961

- Replace the chicken breasts with 6 cubed pigeon breasts and add 1 tsp ground cinnamon when you add the lemon zest.

962

SERVES 8

Black Olive and Parsnip Loaf Cake

- Preheat the oven to 180°C (160° fan), 355F, gas 4 and butter a baking dish.
- Beat the eggs in a jug with the oil, yoghurt, parsnip and olives until well mixed.
- Mix the flour, raising agents and salt in a bowl, then pour in the egg mixture and stir just enough to combine.
- Scrape the mixture into the dish, then bake in the oven for 20 – 25 minutes.
- Test with a wooden toothpick, if it comes out clean, the cake is done.
- Serve warm.

PREPARATION TIME 25 MINUTES

COOKING TIME 20-25 MINUTES

INGREDIENTS

2 large eggs
 120 ml / 4 fl. oz / ½ cup sunflower oil
 180 ml / 6 fl. oz / ¾ cup Greek yoghurt
 110 g / 4 oz / ¾ cup parsnip, grated
 110 g / 4 oz / ¾ cup black olives, pitted and sliced
 225 g / 8 oz / 1 ½ cup plain (all purpose) flour
 2 tsp baking powder
 ½ tsp bicarbonate of soda
 ½ tsp salt



Black Olive and Sweetcorn Loaf Cake

963

- Replace the parsnip with 200 g of canned sweetcorn.

964

MAKES 1

Granary Corn Bread

- Mix together the flours, yeast, sugar and salt. Stir in the oil and 280 ml of warm water.
- Knead the mixture on a lightly oiled surface for 10 minutes or until smooth and elastic.
- Leave the dough to rest, covered with oiled clingfilm, for 1 – 2 hours or until doubled in size.
- Knead for 2 more minutes then roll the dough into a fat sausage. Roll it up the other way and drop it into a loaf tin with the seam underneath.
- Cover the tin with oiled clingfilm and leave for 1 hour.
- Preheat the oven to 220°C (200° fan), 430F, gas 7.
- Bake for 35 – 40 minutes or until the loaf sounds hollow when you tap it underneath.
- Transfer to a wire rack and leave to cool.

PREPARATION TIME 2 HOURS
30 MINUTES

COOKING TIME 35-40 MINUTES

INGREDIENTS

200 g / 7 oz / 1 ½ cup malted granary flour
 200 g / 7 oz / 1 ½ cup fine corn meal
 1 tsp easy blend dried yeast
 2 tbsp caster (superfine) sugar
 1 tsp fine sea salt
 1 tbsp olive oil



Corn Bread Loaf

965

- Replace the malted granary flour with strong white bread flour.

Crab and Herb Mini Loaf Cakes



Crab, Shallot and Lemon Mini Loaf Cakes

967

- Add a finely chopped shallot and the grated zest of a lemon to the cake mixture.

Crab and Chilli Loaf Cakes

968

- Add a finely chopped red chilli to the cake mixture and replace the tarragon with fresh coriander leaves.

PREPARATION TIME 15 MINUTES

COOKING TIME 10-15 MINUTES

INGREDIENTS

2 large eggs
 120 ml / 4 fl. oz / ½ cup sunflower oil
 180 ml / 6 fl. oz / ¾ cup Greek yoghurt
 2 tbsp Parmesan, finely grated
 150 g / 5 ½ oz / ¾ cup fresh crab meat
 2 tbsp flat leaf parsley, chopped
 1 tbsp tarragon, chopped
 1 tbsp chives, chopped
 225 g / 8 oz / 1 ½ cup plain (all purpose) flour
 2 tsp baking powder
 ½ tsp bicarbonate of soda
 ½ tsp salt

- Preheat the oven to 180°C (160° fan), 350F, gas 4 and line a 24 hole mini loaf tin with cases.
- Beat the egg in a jug with the oil, yoghurt, Parmesan, crab and herbs until well mixed.
- Mix the flour, raising agents and salt in a bowl, then pour in the egg mixture and stir just enough to combine.
- Divide the mixture between the cases, then bake in the oven for 10 – 15 minutes.
- Test with a wooden toothpick, if it comes out clean, the cakes are done.

SERVES 8 Chorizo and Olive Loaf Cake

- Preheat the oven to 180°C (160° fan), 355F, gas 4 and line a loaf tin with greaseproof paper.
- Beat the eggs in a jug with the oil, yoghurt, chorizo and olives until well mixed.
- Mix the flour, raising agents and salt in a bowl, then pour in the egg mixture and stir just enough to combine.
- Scrape the mixture into the tin, then bake in the oven for 20 – 25 minutes.
- Test with a wooden toothpick, if it comes out clean, the cake is done.
- Transfer the loaf to a wire rack and leave to cool completely.

PREPARATION TIME 25 MINUTES

COOKING TIME 20-25 MINUTES

INGREDIENTS

2 large eggs
120 ml / 4 fl. oz / ½ cup sunflower oil
180 ml / 6 fl. oz / ¾ cup Greek yoghurt
110 g / 4 oz chorizo, cubed
110 g / 4 oz / ¾ cup black olives, pitted and sliced
225 g / 8 oz / 1 ½ cup plain (all purpose) flour
2 tsp baking powder
½ tsp bicarbonate of soda
½ tsp salt



Chorizo and Caper Loaf Cake

970

- Replace the olives with capers.

971

SERVES 8 Courgette and Red Pepper Loaf

- Preheat the oven to 170°C (150° fan), 340F, gas 3 and line a loaf tin with greaseproof paper.
- Sieve the flour and baking powder into a mixing bowl and add the butter and eggs.
- Beat the mixture with an electric whisk for 4 minutes or until smooth and well whipped.
- Fold in the courgette, peppers and anchovies then scrape the mixture into the loaf tin.
- Bake the loaf for 55 minutes or until a skewer inserted comes out clean.
- Transfer the cake to a wire rack and leave to cool completely before serving.

PREPARATION TIME 10 MINUTES

COOKING TIME 55 MINUTES

INGREDIENTS

300 g / 10 ½ oz / 2 cup self-raising flour
2 tsp baking powder
250 g / 9 oz / 1 ¼ cup butter, softened
5 large eggs
1 courgette (zucchini), halved and sliced
150 g / 5 oz / ¾ cup roasted red peppers in oil, drained
10 anchovy fillets in oil, drained



Sundried Tomato and Anchovy Loaf Cake

972

- Replace the peppers with 100 g of chopped sundried tomatoes.

973

SERVES 8

Bacon and Caraway Loaf Cake



PREPARATION TIME 10 MINUTES

COOKING TIME 55 MINUTES

INGREDIENTS

300 g / 10 ½ oz / 2 cup self-raising flour
 2 tsp baking powder
 250 g / 9 oz / 1 ¼ cup butter, softened
 5 large eggs
 150 g / 5 oz streaky bacon, cubed
 2 tbsp caraway seeds

- Preheat the oven to 170°C (150° fan), 340°F, gas 3 and line a large loaf tin with non-stick baking paper.
- Sieve the flour and baking powder into a mixing bowl and add the butter and eggs.
- Beat the mixture with an electric whisk for 4 minutes or until smooth and well whipped.
- Fold in the bacon and half of the caraway seeds then scrape the mixture into the loaf tin.
- Sprinkle the top with the rest of the caraway and freshly ground black pepper.
- Bake for 55 minutes or until a skewer inserted in the centre comes out clean.
- Transfer the cake to a wire rack and leave to cool completely before serving.

Bacon and Fennel Loaf Cake

974

- Replace the caraway seeds with 1 tbsp of fennel seeds.

975

MAKES 1 LOAF

Chorizo and Thyme Bread



PREPARATION TIME 2 HOURS

30 MINUTES

COOKING TIME 35-40 MINUTES

INGREDIENTS

300 g / 10 ½ oz / 2 cup strong white bread flour, plus extra for dusting
 100 g / 3 ½ oz / ¾ cup stoneground wholemeal flour
 ½ tsp easy blend dried yeast
 1 tbsp caster (superfine) sugar
 1 tsp fine sea salt
 100 g / 3 ½ oz chorizo, cubed
 4 tbsp fresh thyme leaves

- Mix together the flours, yeast, sugar and salt. Stir in the chorizo, half of the thyme and 280 ml of warm water.
- Knead the mixture on a lightly oiled surface for 10 minutes or until the dough is smooth and elastic.
- Leave the dough to rest in a lightly oiled bowl, covered with oiled clingfilm, for 1 – 2 hours.
- Knead the dough for 2 more minutes then roll it into a fat sausage. Turn it 90° and roll it tightly the other way then tuck the ends under and transfer the dough to the tin, keeping the seam underneath.
- Cover the tin with oiled clingfilm and leave for 45 minutes.
- Preheat the oven to 220°C (200° fan), 430°F, gas 7 and sprinkle the rest of the thyme over the loaf.
- Bake for 35 – 40 minutes or until the underneath sounds hollow when tapped.
- Leave to cool completely on a wire rack before slicing.

Fig and Chorizo Mini Loaf Cakes



Fig and Walnut Mini Loaf Cakes

977

- Replace the chorizo with 75 g of chopped walnuts.

Double Fig Mini Loaf Cakes

978

- Replace the chorizo with 75 g of dried figs, cut into small pieces

Fig and Stilton Mini Loaf Cakes

979

- Replace the chorizo with 100 g of Stilton in small cubes.

PREPARATION TIME 15 MINUTES

COOKING TIME 10-15 MINUTES

INGREDIENTS

2 large eggs
 120 ml / 4 fl. oz / ½ cup sunflower oil
 180 ml / 6 fl. oz / ¾ cup Greek yoghurt
 2 tbsp Parmesan, finely grated
 150 g / 5 ½ oz chorizo, cubed
 4 fresh figs, chopped
 225 g / 8 oz / 1 ½ cup plain (all purpose) flour
 2 tsp baking powder
 ½ tsp bicarbonate of soda
 ½ tsp salt

- Preheat the oven to 180°C (160° fan), 350F, gas 4 and line a 24 hole mini loaf tin with greaseproof paper.
- Beat the egg in a jug with the oil, yoghurt, Parmesan, chorizo and figs until well mixed.
- Mix the flour, raising agents and salt in a bowl, then pour in the egg mixture and stir just enough to combine.
- Divide the mixture between the cases, then bake in the oven for 10 – 15 minutes.
- Test with a wooden toothpick, if it comes out clean, the cakes are done.

980

MAKES 24

Parmesan and Pistachio Mini Muffins



PREPARATION TIME 15 MINUTES

COOKING TIME 10-15 MINUTES

INGREDIENTS

2 large eggs
 120 ml / 4 fl. oz / ½ cup sunflower oil
 180 ml / 6 fl. oz / ¾ cup Greek yoghurt
 100 g / 3 ½ oz / 1 cup Parmesan, grated
 225 g / 8 oz / 1 ½ cup plain (all purpose) flour
 2 tsp baking powder
 ½ tsp bicarbonate of soda
 ½ tsp salt
 75 g / 2 ½ oz / ½ cup pistachio nuts

- Preheat the oven to 180°C (160° fan), 350F, gas 4 and line a 24-hole mini muffin tin with paper cases.
- Beat the egg in a jug with the oil, yoghurt and cheese until well mixed.
- Mix the flour, raising agents, salt and pistachios in a bowl, then pour in the egg mixture and stir just enough to combine.
- Divide the mixture between the paper cases, then bake in the oven for 10 – 15 minutes.
- Test with a wooden toothpick, if it comes out clean, the muffins are done.
- Serve warm.

Parmesan and Hazelnut Mini Muffins

981

- Replace the pistachios with hazelnuts.

982

SERVES 10

King Prawn and Sundried Tomato Loaf



PREPARATION TIME 25 MINUTES

COOKING TIME 20-25 MINUTES

INGREDIENTS

2 large eggs
 120 ml / 4 fl. oz / ½ cup sunflower oil
 180 ml / 6 fl. oz / ¾ cup Greek yoghurt
 110 g / 4 oz / ½ cup king prawns (shrimp), cooked and peeled
 75 g / 2 ½ oz / ½ cup sundried tomatoes in oil, drained
 2 tbsp fresh thyme leaves
 225 g / 8 oz / 1 ½ cup plain (all purpose) flour
 2 tsp baking powder
 ½ tsp bicarbonate of soda
 ½ tsp salt

- Preheat the oven to 180°C (160° fan), gas 4 and line a long, thin loaf tin with greaseproof paper.
- Beat the eggs in a jug with the oil and yoghurt until well mixed.
- Mix the prawns, tomatoes, thyme, flour, raising agents and salt in a bowl, then pour in the egg mixture and stir just enough to combine.
- Scrape the mixture into the tin, then bake in the oven for 20 – 25 minutes.
- Test with a wooden toothpick, if it comes out clean, the cake is done.
- Transfer the loaf to a wire rack and leave to cool completely before slicing.

King Prawn and Pepper Loaf Cake

983

- Replace the sundried tomatoes with a jar of roasted red peppers in oil, drained.

SERVES 8

Vegetable and Goat's Cheese Loaf Cake

- Preheat the oven to 170°C (150° fan), 340°F, gas 3 and line a large loaf tin with non-stick baking paper.
- Sieve the flour and baking powder into a mixing bowl and add the butter and eggs.
- Beat the mixture with an electric whisk for 4 minutes or until smooth and well whipped.
- Fold in the grated vegetables, goat's cheese and Parmesan then scrape the mixture into the loaf tin.
- Bake for 55 minutes or until a skewer inserted comes out clean.
- Transfer the cake to a wire rack and leave to cool completely before serving.

PREPARATION TIME 10 MINUTES

COOKING TIME 55 MINUTES

INGREDIENTS

300 g / 10 ½ oz / 2 cup self-raising flour
 2 tsp baking powder
 250 g / 9 oz / 1 ¼ cup butter, softened
 5 large eggs
 1 carrot, grated
 1 parsnip, grated
 1 courgette, grated
 150 g / 5 ½ oz goat's cheese, cubed
 75 g / 2 ½ oz / ¾ cup Parmesan, grated



Vegetable and Feta Loaf Cake

985

- Substitute feta for the goat's cheese.

MAKES 1 LOAF

Goats' Cheese and Sage Bread

- Mix together the flour, yeast, sugar and salt. Stir in the goats' cheese, sage and 280 ml of warm water.
- Knead the mixture on a lightly oiled surface for 10 minutes or until the dough is smooth and elastic.
- Leave the dough to rest in a lightly oiled bowl, covered with oiled clingfilm, for 1 – 2 hours.
- Knead the dough for 2 more minutes then roll it into a fat sausage. Turn it 90° and roll it tightly the other way then tuck the ends under and transfer the dough to the tin, keeping the seam underneath.
- Cover the tin with oiled clingfilm and leave for 45 minutes.
- Preheat the oven to 220°C (200° fan), 430°F, gas 7.
- Bake for 35 – 40 minutes or until the underneath sounds hollow when tapped.
- Leave to cool completely on a wire rack before slicing.

PREPARATION TIME 2 HOURS

30 MINUTES

COOKING TIME 35-40 MINUTES

INGREDIENTS

400 g / 14 oz / 2 ¾ cup strong white bread flour
 ½ tsp easy blend dried yeast
 1 tbsp caster (superfine) sugar
 1 tsp fine sea salt
 100 g / 3 ½ oz goat's cheese, cubed
 2 tbsp sage leaves, chopped



Cheddar and Watercress Loaf Cake



Cheddar and Spinach Loaf Cake

988

- Replace the watercress with chopped baby leaf spinach.

Goat's Cheese and Watercress Loaf Cake

989

- Replace the cheddar with 100 g of goat's cheese in small cubes.

Bacon and Watercress Loaf Cake

990

- Add 4 chopped rashers of smoked streaky bacon to the cake mixture.

PREPARATION TIME 25 MINUTES

COOKING TIME 20-25 MINUTES

INGREDIENTS

2 large eggs
 120 ml / 4 fl. oz / ½ cup sunflower oil
 180 ml / 6 fl. oz / ¾ cup Greek yoghurt
 75 g / 2 ½ oz watercress, chopped
 110 g / 4 oz / 1 cup Cheddar, grated
 225 g / 8 oz / 1 ½ cup plain (all purpose) flour
 2 tsp baking powder
 ½ tsp bicarbonate of soda
 ½ tsp salt

- Preheat the oven to 180°C (160° fan), 355F, gas 4 and line a loaf tin with greaseproof paper.
- Beat the eggs in a jug with the oil, yoghurt, watercress and half of the cheddar until well mixed.
- Mix the flour, raising agents and salt in a bowl, then pour in the egg mixture and stir just enough to combine.
- Scrape the mixture into the tin and sprinkle over the rest of the cheese, then bake in the oven for 20 – 25 minutes.
- Test with a wooden toothpick, if it comes out clean, the cake is done.
- Transfer the loaf to a wire rack and leave to cool completely.

991

SERVES 8-10

Almond and Greengage Jam Loaf Cake

- Preheat the oven to 180°C (160° fan), 355F, gas 4 and grease and line a wide loaf tin with greaseproof paper.
- Cream the butter and sugar together until well whipped then gradually whisk in the eggs, beating well after each addition.
- Fold in the flour and ground almonds then swirl through the greengage jam.
- Scrape the mixture into the tin and bake for 35 minutes or until a skewer inserted in the centre comes out clean.
- Turn the loaf out onto a wire rack and leave to cool before slicing.

PREPARATION TIME 10 MINUTES

COOKING TIME 35 MINUTES

INGREDIENTS

225 g / 8 oz / 1 cup butter, softened
 225 g / 8 oz / 1 cup caster (superfine) sugar
 4 large eggs, beaten
 125 g / 4 ½ oz / ¾ cup self-raising flour
 100 g / 3 ½ oz / 1 cup ground almonds
 200 g / 7 oz / ¾ cup greengage jam (jelly)



Almond and Cherry Jam Loaf Cake

992

- Replace the greengage jam with black cherry jam.

993

MAKES 12

Ham and Olive Sponge Squares

- Preheat the oven to 170°C (150° fan), 340F, gas 3 and line a square cake tin with greaseproof paper.
- Sieve the flour and baking powder into a mixing bowl and add the butter and eggs.
- Beat the mixture with an electric whisk for 4 minutes or until smooth and well whipped.
- Fold in the olives and ham then scrape the mixture into the loaf tin.
- Bake for 35 minutes or until a skewer inserted in the centre comes out clean.
- Transfer the cake to a wire rack and leave to cool completely before cutting into squares.

PREPARATION TIME 10 MINUTES

COOKING TIME 35 MINUTES

INGREDIENTS

300 g / 10 ½ oz / 2 cup self-raising flour
 2 tsp baking powder
 250 g / 9 oz / 1 ¼ cup butter, softened
 5 large eggs
 75 g / 2 ½ oz / ½ cup green olives, pitted and halved
 75 g / 2 ½ oz ham, cubed



Tomato and Olive Sponge Squares

994

- Replace the ham with 4 finely chopped sundried tomatoes.

995

SERVES 8

Rocket and Parmesan Loaf Cake



PREPARATION TIME 10 MINUTES

COOKING TIME 55 MINUTES

INGREDIENTS

300 g / 10 ½ oz / 2 cup self-raising flour
 2 tsp baking powder
 250 g / 9 oz / 1 ¼ cup butter, softened
 150 g / 5 ½ oz / 1 ½ cup Parmesan, grated
 4 large eggs
 50 g / 1 ¾ oz rocket leaves, chopped

- Preheat the oven to 170°C (150° fan), 340F, gas 3 and line a large loaf tin with greaseproof paper.
- Sieve the flour and baking powder into a mixing bowl and add the butter, Parmesan and eggs.
- Beat the mixture with an electric whisk for 4 minutes or until smooth and well whipped.
- Fold in the rocket and spoon into the tin.
- Bake for 55 minutes or until a skewer inserted in the centre comes out clean.
- Transfer the cake to a wire rack and leave to cool completely before serving.

996

MAKES 4

Pretzels



PREPARATION TIME 2 HOURS

30 MINUTES

COOKING TIME 10 MINUTES

INGREDIENTS

300 g / 10 ½ oz / 2 cups strong white bread flour
 ½ tsp easy blend dried yeast
 15 g butter, melted
 1 tsp salt
 1 egg, beaten
 15 g sugar nibs

- Mix the flour, yeast, butter and salt together in a bowl and stir in 210ml of warm water.
- Bring the mixture into a dough with your hands and knead for 10 minutes.
- Leave to rest in a warm place for 1 hour or until doubled in size.
- Divide the dough into 4 even pieces and roll each one into a long sausage.
- Twist into a classic pretzel shape and transfer to an oiled baking tray.
- Prove for 45 minutes in a warm place.
- Preheat the oven to 220°C (200° fan), 425F, gas 7.
- When the pretzels are well risen, brush them with egg and sprinkle with sugar nibs then bake for 10 minutes or until golden brown and cooked through.

SERVES 8

Olive and Guacamole Loaf Cake

- Preheat the oven to 180°C (160° fan), 355°F, gas 4 and line a loaf tin with greaseproof paper.
- Beat the eggs in a jug with the oil, yoghurt, avocado, chilli, spring onion and olives until well mixed.
- Mix the flour, raising agents and salt in a bowl, then pour in the egg mixture and stir just enough to combine.
- Scrape the mixture into the tin, then bake in the oven for 30 – 35 minutes.
- Test with a wooden toothpick, if it comes out clean, the cake is done.
- Transfer the loaf to a wire rack and leave to cool completely.

PREPARATION TIME 25 MINUTES

COOKING TIME 30-35 MINUTES

INGREDIENTS

2 large eggs
 120 ml / 4 fl. oz / ½ cup sunflower oil
 180 ml / 6 fl. oz / ¾ cup Greek yoghurt
 2 avocados, peeled, stoned and diced
 2 red chillies, finely chopped
 2 spring onions, finely chopped
 110 g / 4 oz / ½ cup mixed olives, pitted and sliced
 225 g / 8 oz / 1 ½ cup plain (all purpose) flour
 2 tsp baking powder
 ½ tsp bicarbonate of soda
 ½ tsp salt



998

Olive and Thyme Mini Loaf Cakes

MAKES 12

PREPARATION TIME 15 MINUTES

COOKING TIME 10-15 MINUTES

INGREDIENTS

2 large eggs
 120 ml / 4 fl. oz / ½ cup sunflower oil
 180 ml / 6 fl. oz / ¾ cup Greek yoghurt

2 tbsp Parmesan, finely grated
 150 g / 5 ½ oz / 1 cup green olives, pitted
 2 tbsp fresh thyme leaves
 225 g / 8 oz / 1 ½ cup plain (all purpose) flour
 2 tsp baking powder
 ½ tsp bicarbonate of soda
 ½ tsp salt

- Preheat the oven to 180°C (160° fan), 350°F, gas 4 and oil a 24-hole silicone mini loaf mould.
- Beat the egg in a jug with the oil, yoghurt, Parmesan, olives and thyme until well mixed.
- Mix the flour, raising agents and salt in a bowl, then pour in the egg mixture and stir just enough to combine.
- Divide the mixture between the cases, then bake in the oven for 10 – 15 minutes.
- Test with a wooden toothpick, if it comes out clean, the cakes are done.



999

Ham, Sage and Onion Loaf Cake

SERVES 8

PREPARATION TIME 10 MINUTES

COOKING TIME 55 MINUTES

INGREDIENTS

2 onions, quartered and sliced
 2 tbsp olive oil
 300 g / 10 ½ oz / 2 cup self-raising flour

2 tsp baking powder
 250 g / 9 oz / 1 ¼ cup butter, softened
 5 large eggs
 100 g / 3 ½ oz ham, cubed
 2 tbsp fresh sage leaves, chopped

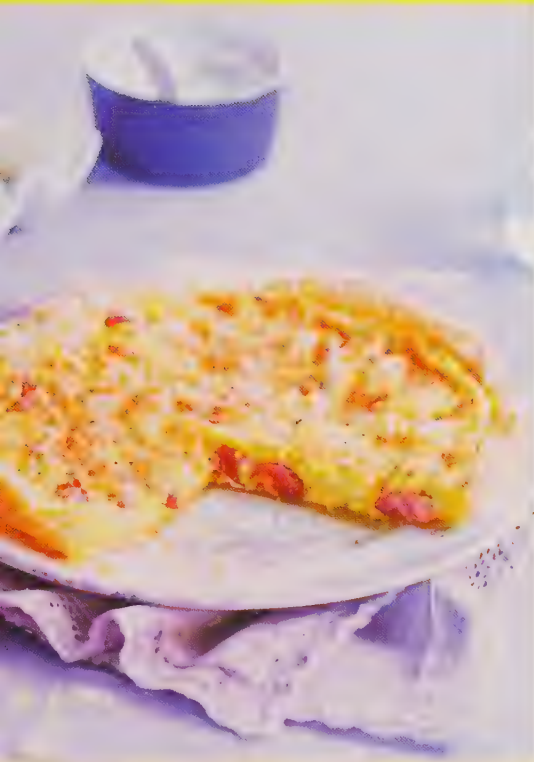
- Preheat the oven to 170°C (150° fan), gas 3 and line a loaf tin with greaseproof paper.
- Fry the onions in the oil for 10 minutes or until softened. Leave to cool.
- Sieve the flour and baking powder into a mixing bowl and add the butter and eggs.
- Beat the mixture with an electric whisk for 4 minutes or until smooth and well whipped.
- Fold in the onions, ham and sage then scrape the mixture into the loaf tin.
- Bake for 55 minutes or until a skewer inserted in the centre comes out clean.
- Transfer the cake to a wire rack and leave to cool completely before serving.



1000

SERVES 6-8

Cheese and Bacon Quiche



PREPARATION TIME 1 HOUR

COOKING TIME 35-40 MINUTES

INGREDIENTS

225 g / 8 oz puff pastry
 200 g / 7 oz smoked lardons
 2 tbsp olive oil
 3 large eggs, beaten
 225 ml / 8 fl. oz / $\frac{3}{4}$ cup double cream
 150 g / 5 $\frac{1}{2}$ oz Gruyere, grated

- Preheat the oven to 190°C (170° fan), 375F, gas 5.
- Roll out the pastry on a floured surface and use it to line a 23 cm round tart tin.
- Prick the pastry with a fork, line with clingfilm and fill with baking beans or rice.
- Bake the case for 10 minutes then remove the clingfilm and baking beans.
- Brush the inside with beaten egg and return to the oven for 8 minutes to crisp.
- Lower the oven to 150°C (130° fan), 300F, gas 2
- Fry the lardons in the oil for 5 minutes.
- Whisk the eggs with the double cream until smoothly combined then stir in the lardons and half of the Gruyere. Pour the filling into the pastry case and scatter the rest of the cheese on top.
- Bake for 35 - 40 minutes or until just set in the centre.

1001

SERVES 8

Roquefort and Walnut Loaf Cake



PREPARATION TIME 15 MINUTES

COOKING TIME 30-35 MINUTES

INGREDIENTS

2 large eggs
 120 ml / 4 fl. oz / $\frac{1}{2}$ cup sunflower oil
 180 ml / 6 fl. oz / $\frac{3}{4}$ cup Greek yoghurt
 225 g / 8 oz Roquefort, cubed
 110 g / 3 $\frac{1}{2}$ oz / $\frac{3}{4}$ cup walnuts, chopped
 225 g / 8 oz / 1 $\frac{1}{2}$ cup plain (all purpose) flour
 2 tsp baking powder
 $\frac{1}{2}$ tsp bicarbonate of soda
 $\frac{1}{2}$ tsp salt

- Preheat the oven to 180°C (160° fan), 355F, gas 4 and line a loaf tin with greaseproof paper.
- Beat the eggs in a jug with the oil and yoghurt until well mixed.
- Mix the Roquefort, walnuts, flour, raising agents and salt in a bowl, then pour in the egg mixture and stir everything just enough to combine.
- Scrape the mixture into the tin and bake for 30 - 35 minutes.
- Test with a wooden toothpick, if it comes out clean, the cake is done.
- Transfer the loaf to a wire rack and leave to cool completely.

Goat's Cheese and Walnut Loaf Cake

1002

- Replace the Roquefort with an equal weight of goat's cheese in small cubes.

1003

MAKES 12

Crab, Chilli and Lime Muffins

- Preheat the oven to 180°C (160° fan), 350F, gas 4 and oil a 12-hole silicone muffin mould.
- Beat the egg in a jug with the oil, yoghurt, Parmesan, crab, chilli, lime and coriander until well mixed.
- Mix the flour, raising agents and salt in a bowl, then pour in the egg mixture and stir just enough to combine.
- Divide the mixture between the moulds, then bake in the oven for 20 – 25 minutes.
- Test with a wooden toothpick, if it comes out clean, the cakes are done.

PREPARATION TIME 15 MINUTES

COOKING TIME 20-25 MINUTES

INGREDIENTS

2 large eggs
 120 ml / 4 fl. oz / ½ cup sunflower oil
 180 ml / 6 fl. oz / ¾ cup Greek yoghurt
 2 tbsp Parmesan, finely grated
 150 g / 5 ½ oz / ¾ cup fresh crab meat
 1 red chilli, finely chopped
 1 lime, zest finely grated
 1 tbsp coriander (cilantro) leaves, chopped
 225 g / 8 oz / 1 ½ cup plain (all purpose) flour
 2 tsp baking powder
 ½ tsp bicarbonate of soda
 ½ tsp salt

Shrimp, Chilli and Lime Muffins

1004

- Replace the crab meat with 150 g of peeled grey shrimp.



1005

MAKES 12

Roquefort Mini Loaf Cakes

- Preheat the oven to 180°C (160° fan), 350F, gas 4 and oil 12 mini loaf moulds.
- Beat the egg in a jug with the oil, yoghurt and Roquefort until well mixed.
- Mix the flour, raising agents and salt in a bowl, then pour in the egg mixture and stir just enough to combine.
- Divide the mixture between the cases, then bake in the oven for 10 – 15 minutes.
- Test with a wooden toothpick, if it comes out clean, the cakes are done.

PREPARATION TIME 15 MINUTES

COOKING TIME 10-15 MINUTES

INGREDIENTS

2 large eggs
 120 ml / 4 fl. oz / ½ cup sunflower oil
 180 ml / 6 fl. oz / ¾ cup Greek yoghurt
 150 g / 5 ½ oz Roquefort, cubed
 225 g / 8 oz / 1 ½ cup plain (all purpose) flour
 2 tsp baking powder
 ½ tsp bicarbonate of soda
 ½ tsp salt

Bacon Mini Loaf Cakes

1006

- Replace the Roquefort with 100 g of smoked bacon lardons that have been fried in olive oil for 2 minutes.



1007

MAKES 2

Tuna and Black Olive Loaf Cake



Smoked Mackerel and Black Olive Loaf Cake

- Replace the tuna with 2 fillets of smoked mackerel that have been skinned and flaked.

1008

PREPARATION TIME 10 MINUTES

COOKING TIME 30-35 MINUTES

INGREDIENTS

2 large eggs
 120 ml / 4 fl. oz / ½ cup sunflower oil
 180 ml / 6 fl. oz / ¾ cup Greek yoghurt
 300 g / 10 ½ oz canned tuna, drained
 100 g / 2 ½ oz / ½ cup black olives, pitted and sliced
 225 g / 8 oz / 1 ½ cup plain (all purpose) flour
 2 tsp baking powder
 ½ tsp bicarbonate of soda
 ½ tsp salt

- Preheat the oven to 180°C (160° fan), 355°F, gas 4 and line 2 small loaf tins with greaseproof paper.
- Beat the eggs in a jug with the oil and yoghurt until well mixed.
- Mix the tuna, olives, flour, raising agents and salt in a bowl, then pour in the egg mixture and stir just enough to combine.
- Divide the mixture between the tins, then bake in the oven for 30 – 35 minutes.
- Test with a wooden toothpick, if it comes out clean, the cakes are done.
- Transfer the loaves to a wire rack and leave to cool completely.

Tuna and Sweetcorn Loaf Cake

- Replace the olives with 100 g of canned sweetcorn kernels.

1009

1010

SERVES 10

Spinach and Pine Nut Loaf Cake

- Preheat the oven to 180°C (160° fan), gas 4 and line a loaf tin with greaseproof paper.
- Put the spinach in a saucepan with 2 tbsp water and cook with the lid on for 3 minutes. When cool enough to handle, squeeze out all the moisture and chop.
- Beat the eggs in a jug with the oil, yoghurt and chopped spinach until well mixed.
- Mix the pine nuts, flour, raising agents and salt in a bowl, then pour in the egg mixture and stir just enough to combine.
- Scrape the mixture into the tin, then bake in the oven for 20 – 25 minutes.
- Test with a wooden toothpick, if it comes out clean, the cake is done.
- Transfer the loaf to a wire rack and leave to cool completely before slicing.

PREPARATION TIME 25 MINUTES

COOKING TIME 20-25 MINUTES

INGREDIENTS

110 g / 4 oz spinach
 2 large eggs
 120 ml / 4 fl. oz / ½ cup sunflower oil
 180 ml / 6 fl. oz / ¾ cup Greek yoghurt
 75 g / 2 ½ oz / ⅔ cup pine nuts
 225 g / 8 oz / 1 ½ cup plain (all purpose) flour
 2 tsp baking powder
 ½ tsp bicarbonate of soda
 ½ tsp salt



Watercress and Pine Nut Loaf Cake

1011

- Replace the spinach with an equal weight of watercress and wilt as before.

1012

SERVES 8

Bacon and Black Olive Loaf Cake

- Preheat the oven to 180°C (160° fan), 355°F, gas 4 and line a loaf tin with greaseproof paper.
- Beat the eggs in a jug with the oil, yoghurt, bacon and olives until well mixed.
- Mix the flour, raising agents and salt in a bowl, then pour in the egg mixture and stir just enough to combine.
- Scrape the mixture into the tin, then bake in the oven for 20 – 25 minutes.
- Test with a wooden toothpick, if it comes out clean, the cake is done.
- Transfer the loaf to a wire rack and leave to cool completely.

PREPARATION TIME 25 MINUTES

COOKING TIME 20-25 MINUTES

INGREDIENTS

2 large eggs
 120 ml / 4 fl. oz / ½ cup sunflower oil
 180 ml / 6 fl. oz / ¾ cup Greek yoghurt
 110 g / 4 oz streaky bacon, chopped
 110 g / 4 oz / ⅔ cup black olives, pitted and sliced
 225 g / 8 oz / 1 ½ cup plain (all purpose) flour
 2 tsp baking powder
 ½ tsp bicarbonate of soda
 ½ tsp salt



Bacon and Sage Loaf Cake

1013

- Omit the bacon and 2 tbsp of chopped fresh sage leaves to the cake mixture.

1014

SERVES 8

Gluten-Free Bacon and Black Olive Loaf



PREPARATION TIME 25 MINUTES

COOKING TIME 20-25 MINUTES

INGREDIENTS

2 large eggs
 120 ml / 4 fl. oz / ½ cup sunflower oil
 180 ml / 6 fl. oz / ¾ cup Greek yoghurt
 110 g / 4 oz streaky bacon, chopped
 110 g / 4 oz / ¾ cup black olives, pitted and sliced
 225 g / 8 oz / 1 ½ cup rice flour
 2 tsp baking powder
 ½ tsp bicarbonate of soda
 ½ tsp salt

- Preheat the oven to 180°C (160° fan), 355F, gas 4 and line a loaf tin with greaseproof paper.
- Beat the eggs in a jug with the oil, yoghurt, bacon and olives until well mixed.
- Mix the flour, raising agents and salt in a bowl, then pour in the egg mixture and stir just enough to combine.
- Scrape the mixture into the tin, then bake in the oven for 20 – 25 minutes.
- Test with a wooden toothpick, if it comes out clean, the cake is done.
- Transfer the loaf to a wire rack and leave to cool completely.

Gluten-free Olive and Caper Loaf Cake

1015

- Omit the bacon and add 2 tbsp of capers to the cake mixture.

1016

SERVES 10

Caper and Sundried Tomato Loaf Cake



PREPARATION TIME 25 MINUTES

COOKING TIME 20-25 MINUTES

INGREDIENTS

2 large eggs
 120 ml / 4 fl. oz / ½ cup sunflower oil
 180 ml / 6 fl. oz / ¾ cup Greek yoghurt
 3 tbsp capers, drained
 75 g / 2 ½ oz / ½ cup sundried tomatoes in oil, drained
 225 g / 8 oz / 1 ½ cup plain (all purpose) flour
 2 tsp baking powder
 ½ tsp bicarbonate of soda
 ½ tsp salt

- Preheat the oven to 180°C (160° fan), gas 4 and butter a baking dish or loaf tin.
- Beat the eggs in a jug with the oil and yoghurt until well mixed.
- Mix the capers, tomatoes, flour, raising agents and salt in a bowl, then pour in the egg mixture and stir just enough to combine.
- Scrape the mixture into the dish, then bake in the oven for 20 – 25 minutes.
- Test with a wooden toothpick, if it comes out clean, the cake is done.
- Transfer the loaf to a wire rack and leave to cool completely before slicing.

Caper and Fresh Tomato Loaf Cake

1017

- Replace the sundried tomatoes with 100 g of cherry tomatoes, cut into quarters.

1018

MAKES 12

Roasted Pepper Rolls

- Mix together the flours, yeast, sugar and salt. Stir in the peppers and 280 ml of warm water.
- Knead the mixture on a lightly oiled surface with your hands for 10 minutes or until smooth and elastic.
- Leave the dough to rest in a lightly oiled bowl, covered with oiled clingfilm, for 1 – 2 hours.
- Knead it for 2 more minutes then split it into 12 even pieces and shape into rolls
- Transfer the rolls to a greased baking tray and cover with oiled clingfilm. Leave to prove for 1 hour.
- Preheat the oven to 220°C (200° fan), 430°F, gas 7 and slash the tops of the rolls with a sharp knife.
- Bake for 15 – 20 minutes or until the rolls sound hollow when you tap them underneath.
- Transfer to a wire rack and leave to cool.

PREPARATION TIME 2 HOURS

30 MINUTES

COOKING TIME 25-40 MINUTES

INGREDIENTS

350 g / 12 ½ oz / 2 ½ cups strong white bread flour, plus extra for dusting
 50 g / 1 ¾ oz / ½ cup stoneground wholemeal flour
 ½ tsp easy blend dried yeast
 1 tbsp caster (superfine) sugar
 1 tsp fine sea salt
 1 jar mixed roasted peppers in oil, drained

Roasted Pepper and Parmesan Rolls

1019

- Five minutes before the end of cooking, sprinkle with Parmesan for a cheesy crust.



1020

SERVES 8

Cranberry and Flaked Almond Loaf Cake

- Preheat the oven to 180°C (160° fan), 355°F, gas 4 and line a loaf tin with non-stick baking paper.
- Sieve the flour into a mixing bowl and rub in the butter until it resembles fine breadcrumbs then stir in the sugar and cranberries and almonds.
- Lightly beat the egg with the milk and stir it into the dry ingredients until just combined.
- Scrape the mixture into the loaf tin and bake for 55 minutes or until a skewer inserted in the centre comes out clean.
- Transfer the cake to a wire rack and leave to cool completely.

PREPARATION TIME 15 MINUTES

COOKING TIME 55 MINUTES

INGREDIENTS

225 g / 8oz / 1 ½ cups self raising flour
 100 g / 3 ½ oz / ½ cup butter, cubed
 85 g / 3oz / ½ cup caster (superfine) sugar
 150 g / 5 ½ oz / ¾ cup dried cranberries
 75 g / 2 ½ oz / 1 cup flaked (slivered) almonds
 1 large egg
 75 ml / 2 ½ fl. oz / ½ cup whole milk



Cranberry and Marzipan Loaf Cake

1022

- Add 150 g of marzipan in small cubes to the cake mixture with the cranberries.

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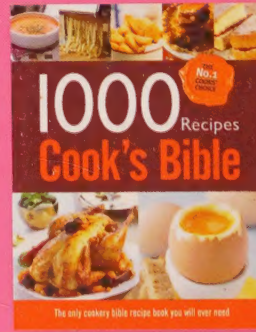
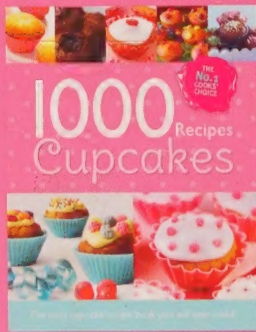
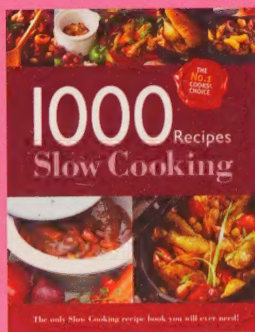
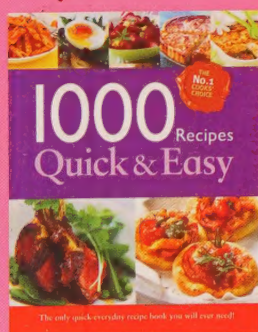
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